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- + Easy one-tray dinners
- + Italian Easter feast

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colletes

60



SAVOUR

- 23 Hand picked**
Seasonal recipes from Mike McEneaney, of Kitchen by Mike.
- 43 Hotspot**
Menu highlights from WA's Propeller and Melbourne's Estelle Bistro.
- 46 Balancing act**
Antioxidants where you least expect them, including luscious gnocchi.
- 60 Autumn entertaining**
As the weather cools, Valli dishes up a menu using her favourite produce.
- 68 Matt Preston**
Sweet and savoury filled breads from around the world.
- 80 Entertaining**
Silvia Colloca invites us into her home for Easter lunch, Italian-style.
- 90 Australian flavours**
Must-cook recipes from Australia's PorkStar chef-ambassadors.
- 100 Jamie Oliver**
Fiery Southeast Asian specialities.
- 110 Faster food**
Ten quick and easy one-tray baked dinners for no-fuss weeknights.
- 124 Wicked**
Decadent chocolate desserts to enjoy this Easter – or anytime.

ESCAPE

- 136 Global flavours**
An exclusive extract from *Anatolia: Adventures in Turkish Cooking*.
- 144 24 hours in Lausanne**
Make the most of one day in this charming French-Swiss city.
- 146 Postcard**
A taste of paradise at The Datai, on Langkawi Island, Malaysia.



- 148 Locavore**
Discover all there is to see, taste and do in SA's Adelaide Hills.

REGULARS

- 10 Ed's letter**
- 12 Menus**
- 15 Talk to us**
- 16 Out & about**
Join us for our Next Gen dinner in Queensland; a weekend away at Lake House in Daylesford, Vic; plus we preview the 2015 Noosa International Food & Wine Festival.
- 32 Produce awards**
Don't forget to cast your vote.
- 35 Insider**
Food trends and restaurant news.
- 48 I'm loving...**
Matt Preston's Easter obsessions.
- 52 Drinks**
What to drink with all the chocolate in this issue? Mike Bennie explains.
- 54 Innovators**
Anthony Huckstep spills the beans on your morning coffee.

- 56 Subscribe to *delicious*.**
Upgrade to receive a premium Pukara Estate gift pack.
- 142 Insider: travel**
Hot destinations, news and products for the stylish nomad.
- 158 Recipe index & directory**
- 162 Hit list**
Meet Katherine Sabbath, home baker and social media sensation.

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ON THE COVER

Baked buttermilk doughnuts with whisky chocolate glaze (recipe p 132)
Recipe Warren Mendes
Photography Jeremy Simons
Styling Vivien Walsh

welcome





THERE AREN'T many foods I love more than chocolate and baked goods. So put them together and you have one super indulgent April issue.

As we bid farewell to summer, I like to spend more time indoors baking with my children. Saturday mornings are busy spent at the kitchen bench, which floods with milk puddles, flour bombs and the imprints of sticky little fingers. I love watching the sense of achievement and pride they feel at taking something special out of the oven (and eating it, of course).

This month, there's so much to experiment with and be inspired by, in and out of the kitchen: travels to exotic foodie destinations and recipes to cook over the Easter break. On my radar are Matt Preston's breads of the world (p 68), Silvia Colloca's hearty Easter feast (her no-knead dough has my name all over it, p 80), and the wicked chocolate desserts from our *delicious.* food team (p 124). Plus, our regular Faster Food feature (p 110) is all about speedy, one-pan roasts and bakes to beat the midweek dinner rush – walk through the door, turn on the oven and dinner is served.

Kerrie

Kerrie McCallum, Editor-in-chief

Follow me:  @kerriemccallum  @kerrie_mccallum



BOOK IT

Get in quick for our Next Gen Dinner Series: Queensland pop-up Boy & Bird by Ben Devlin is going to be a fleeting feast. Don't miss it, p 16.



WELCOME

Mike McEneaney, of Sydney's beloved Kitchen by Mike, is joining us as a regular contributor. Enjoy his Hand Picked dishes this month, p 23.



SHARE IT

Spread the love this Easter with Warren Mendes' cover recipe of baked buttermilk doughnuts with whisky chocolate glaze, p 132.

Elegance is an attitude

Simon Baker
Simon Baker

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ENTERTAINING

MODERN ASIAN

Crispy pork belly with
cashew nut caramel and
pickled watermelon, p 98
Henschke Julius Riesling

Gnocchi with
miso butter prawns, p 46
Calabria Private Bin Pinot Bianco

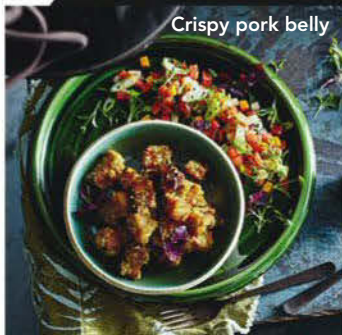
Banana fritters, p 108
Pressing Matters R69 Riesling



*"Best rule of thumb
with Asian is to go for
cooling, crisp whites
made from aromatic
grapes, like riesling."*

Mike Bennie,
drinks writer

BOLD FLAVOURS



Crispy pork belly

AUTUMN BRUNCH

Mushrooms on eggy bread, p 28

BLT Tatin (bacon & tomato tarte
Tatin with cos salad), p 113

Swedish pecan & cinnamon
buns, p 74



*"Now that summer's
beach days are gone,
my favourite weekend
pastime is a long brunch
at home. Add my
signature 'sparkling
pamplemousse'
(grapefruit juice, soda
and Champagne) to
keep Monday at bay."*

Shannon Harley,
managing editor



Oven-steamed salmon

PARTY FOOD

EASTER FEASTING

Torta pasqualina
(Easter savoury pie), p 86
Krondorf Chardonnay

Oven-steamed salmon, p 113
Minchinbury Prosecco

Salted chocolate tart with
candied mandarin, p 128
Minchinbury Blush Rosé Cuvée



*"Opt for a lively
prosecco for the salmon
and end on a blushing
bubbly to elevate this
sensuous dessert."*

Tina Jarrett, winemaker
at Minchinbury Wine

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@delicious



INSTA OF THE MONTH

#deliciousmagazine



I'm taking this berry & rosewater trifle cake (Dec 14/ Jan 15, p 68) to a barbecue tonight can't wait for dessert!

@bake_in_the_suburbs



quacked it

I'd never cooked duck before, but I decided to give Kylie Kwong's chilli-salt duck breasts with lemon (February 15, p 54) a go. It was so crispy and moreish, it is now my new favourite recipe!

Judy James-Hulm



love struck

I received my March issue of *delicious*. and all I can say is this issue is a favourite already. I'm going to cook every single recipe. Love, love, love it.

@whatsfordinnernat



red letter day

I cooked the February cover recipe (goat's cheese tart with chia seed pastry and beetroot, fig & pomegranate salad, Valli's Kitchen Diary, p 88) on the weekend as part of my red-themed dinner for Valentine's Day. Oh my goodness, it was beyond words! The tart was oozy and luscious, and the crisp marinated beetroot was the perfect counterbalance.

Celeste Maddocks

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GREEN POWER

I'm very appreciative of *Green Kitchen Stories'* haloumi veggie burgers (February 15, Extract, p 136). They provided the most delectable, affordable and easy meat-free Monday dish. I used goat's-cheese haloumi and served them in butter lettuce, and my family were more than satisfied. **Emma Hasking, via Facebook**

ED'S NOTE: Congratulations Emma! You've won a Wüsthof Classic Ikon Cook's Knife, valued at \$315, to make Monday night cooking even easier. Call: 1800 099 012 for more details.



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DINNER SERIES

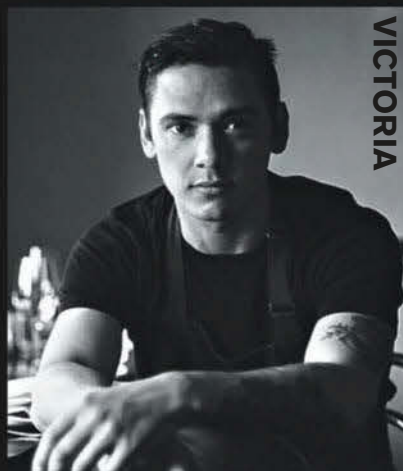
Want to know which chefs will be influencing the way we eat out in 2015? The *delicious*. Next Gen dinner series spans the country, shining the light on hot new talent and restaurants in each state. This month, join us in Queensland for lunch at Ben Devlin's new pop-up diner, Boy & Bird.



TASMANIA


DAVID MOYLE **FRANKLIN**

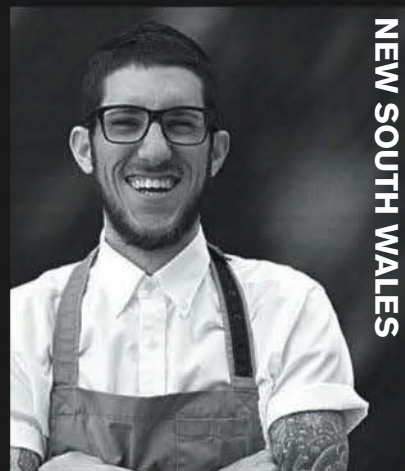
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VICTORIA


JAKE KELLIE **ESTELLE**

 @kelliejake



NEW SOUTH WALES


MITCH ORR **ACME**

 @krillinontherun



SOUTH AUSTRALIA


STEWART WESSON
THE FLINDERS STREET PROJECT

 @stewartwesson



QUEENSLAND


BEN DEVLIN
BOY & BIRD

 @boy_and_bird



WESTERN AUSTRALIA

SETH JAMES
WILLS DOMAIN

 @sjaychef



join us

WITH BOY & BIRD IN BRISBANE

For the Queensland leg of our Next-Gen tour of the country, look forward to produce grown specifically for this not-to-be-missed lunch and harvested a few hours before being served on custom-made plateware. This is the nature of Boy & Bird, a unique pop-up event concept launched by current Queensland Young Chef of the Year, Ben Devlin (the Boy), along with his artistic collaborator, Yen Trinh (the Bird). "We love the energy that comes with pop-up events. Their temporary nature makes them more exciting for guests and for us creatively," says Ben. After three years helping to build Brisbane restaurant Esquire to its three-chef's-hat status, Ben packed his knives to start his own dining ventures, pairing the food he loves to cook with Yen's creative vision. "We see design playing a big role in the feeling and experience of dining – from the booking system, to the architecture and shape of a spoon," says Yen. And the menu? All courses are designed to showcase the connection between the local environment and its produce. "I cook with produce I can connect with, to try and tell a story about our place, through flavour," adds Ben. ✕



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Menu

Garden snacks with mutton

Smoked scallop with
roe and broth

Red cabbage heart,
wild boar and cheese

Autumn honey served
in bee's wax and honeycomb

Tea infusion
and sweet treats



WHERE Boy & Bird, Wandering
Cooks, 1 Fish Ln,
South Brisbane, Qld

WHEN 12pm, Sunday, May 3

PRICE \$100 for 4 courses with
matching wines from
La Petite Mort

BOOK For online bookings, visit:
boyandbird.wordpress.com

out & about



DELICIOUS. WEEKEND *at Lake House, Daylesford*

Autumn marks the harvest festival in Victoria's beautiful Daylesford and Macedon Ranges. To celebrate this most romantic change of season, when woodsmoke scents the crisp evening air and quinces, pumpkins and apples are being stockpiled to be turned into comforting dishes, you're invited to join us for a *delicious.* weekend at Lake House. In April, Alla Wolf-Tasker's (pictured) luxe lakeside retreat will become the ultimate base for a weekend of spectacular foodie experiences. The welcome party at Wombat Hill House, Alla's cafe in the nearby Botanic Gardens, kicks off proceedings and is your chance to sample the best local beer and cider with burgers and more. But make sure you leave room for the Long Table Lunches that *delicious.* food director Valli Little will co-host with Alla at Lake House's new Waterfront Pavilion on Saturday and Sunday. The Regional Producers Day on Sunday is your chance to mingle with award-winning producers over breakfast and live music, before sampling the region's best at tastings and cooking demonstrations with Valli, chef Nicky Reimer and former *MasterChef* finalist Alice Zaslavsky.

FRIDAY, APRIL 24 Harvest Welcome Party at Wombat Hill House, \$65.

SATURDAY, APRIL 25 & SUNDAY, APRIL 26 *delicious.* Long Table Lunch at Lake House with food director Valli Little, \$125.

SUNDAY, APRIL 26 Breakfast with the Producers, \$40 (includes entry to Regional Producers Day); Regional Producers Day, \$12 (entry only) at Lake House. Lake House Package (includes 2 nights accommodation, tickets to selected events and 1 dinner in the award-winning dining room) from \$790 per person. To book, visit: lakehouse.com.au



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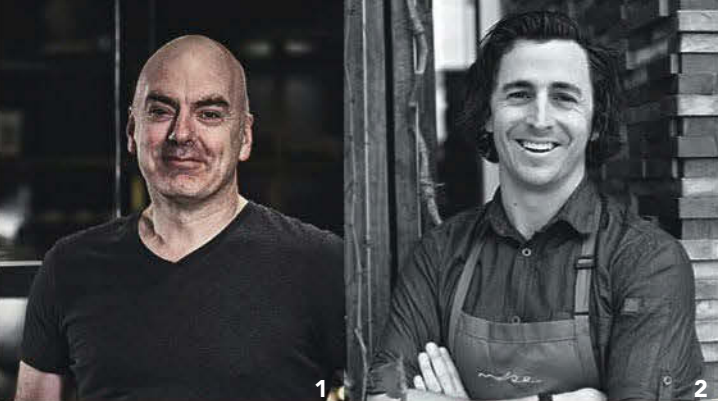


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1. Mark Best will be among the star-studded line-up of chefs behind the stoves at Friday's Westpac Premier International Degustation. 2. Troy Rhoades-Brown is one of the Rising Star Chefs cooking at Berardo's restaurant. 3. Alex Herbert joins Martin Boetz on the new Real Farm Experience Food Trails. 4. Dan Hong will be smokin' at the American Cookout & BBQ by the River. 5. Colin Fassnidge will be wielding the tongs at Saturday's Seventies Beach Party, BBQ & Clam Bake. 6 & 7. Join Matt Moran for a 'Wild' Food Dinner on the Beach, alongside fellow Produce Awards judge David Moyle (7), of Franklin in Hobart. 8. Victor Liang, of Melbourne's Lee Ho Fook, will be spicing things up at the ever-popular Audi Asian Food Trails on Thursday and Friday. 9. Watch Matt Preston attempting to retain his Food Critics Cooking Competition title.



essential NOOSA

In the Noosa International Food & Wine Festival's 12th year, **Jim Berardo**, its founder and director, talks to *delicious.* about taking one of Australia's top food festivals back to its roots.

IT'S BEEN 12 YEARS since Jim Berardo and his partner, Greg O'Brien, set up a food and wine festival on the beach in Noosa, attended by a handful of fellow restaurateurs and chefs, including Stephanie Alexander. "There are so many producers behind the scenes, working themselves to death. There seemed no better way of thanking them," says Jim. "There were about 150 people that year, and only 100 actual punters," he laughs.

This year, some 300 contributors – chefs from around the country and overseas, winemakers, producers and food media – will gather for four days of feasting, tasting, learning and discovering, with last year's event attracting 33,000 visitors.

"I think things are moving away from the celebrity chef idea, so we're putting the emphasis on up-and-coming talent," says Jim. "There'll be lots of young head chefs from top restaurants – the next generation – and it's them we want to promote."

Dining trends are changing, too, and this will be reflected across the board. "Restaurants here and overseas are becoming

"The chefs this year are really creative people, who are into this new way of thinking about ingredients and alternative eating."

all things to all people – so they can be a cafe, a bar, a bistro, and have a fine dining component, too," explains Jim. "Look at The Tippling Club in Singapore. Ryan Clift, a guest chef this year, runs four different venues there and it works like a charm."

Still front of mind are the producers, not only the 40 or so *delicious.* Produce Awards finalists and winners who will be showing their wares, but the many local growers, fishers and farmers who supply all the guest chefs with their raw materials.

Wild and native foods are also on the agenda: "Everything from kangaroo and wild rabbit, to sea urchin," says Jim.

"We've even been looking at cane toads! The chefs this year are really creative, imaginative people, who are into this new way of thinking about ingredients and alternative eating."

For full info and bookings, visit: noosafoodandwine.com.au

FESTIVAL HIGHLIGHTS

THURSDAY, MAY 14

- Sunshine Coast Food Trails: De Brett Seafood Trail, \$195; Hinterland Trail, \$195; Audi Asian Food Trail, \$205.
- Westpac Ruby Luncheon, 12pm, \$135.

FRIDAY, MAY 15

- Asahi Super Dry Premium BBQ Lunch on Noosa Main Beach, 12pm, \$135.
- Westpac Premier International Degustation, 6.15pm, \$495.
- Westpac 'Wild' Food Dinner on the Beach, 6.30pm, \$195.

SATURDAY, MAY 16

- Show Day 1: cooking demos; panel discussions; food critics' cooking competition and food kiosks; wine and beer kiosks, 9am-7.30pm, from \$40.
- *delicious.* Produce Awards Shared Table Lunch, 12pm, \$105.
- Seventies Beach Party, BBQ & Clam Bake, 6.15pm, \$195.

SUNDAY, MAY 17

- Champagne Breakfast on the Beach, 9am, \$125.
- Show Day 2, 9am-7.30pm, from \$40.
- Ilve Presents Australia's Best Home-Cooked Dish Competition, 9am-11am.
- American Cookout & BBQ by the River, 12pm, \$105.
- Sunset Concert at the Lookout and Dinner with the Rising Star Chefs at Berardo's, 4.30pm, \$205.

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KITCHEN APPLIANCES HANDMADE IN ITALY



Hand PICKED

With cooler weather kicking in, we're making the most of autumn ingredients from breakfast through dinner. Seasonal-food hero **Mike McEneaney** from Sydney's Kitchen by Mike shows us how.

RECIPES & STYLING **MIKE MCENEANEY** PHOTOGRAPHY **BRETT STEVENS** WORDS **LARA ZILIBOWITZ**



*"I love **pine mushrooms** for their
earthy flavour. Sear them quickly in
a hot pan to **caramelise**."*

HAND PICKED.



Roast pumpkin with maple syrup and cinnamon. Opposite: mushrooms on eggy bread.

“In-season pumpkin is sweet, unctuous and richly flavoured. I roast it with the skin on and seeds intact to allow the full pumpkin flavour to sing.”

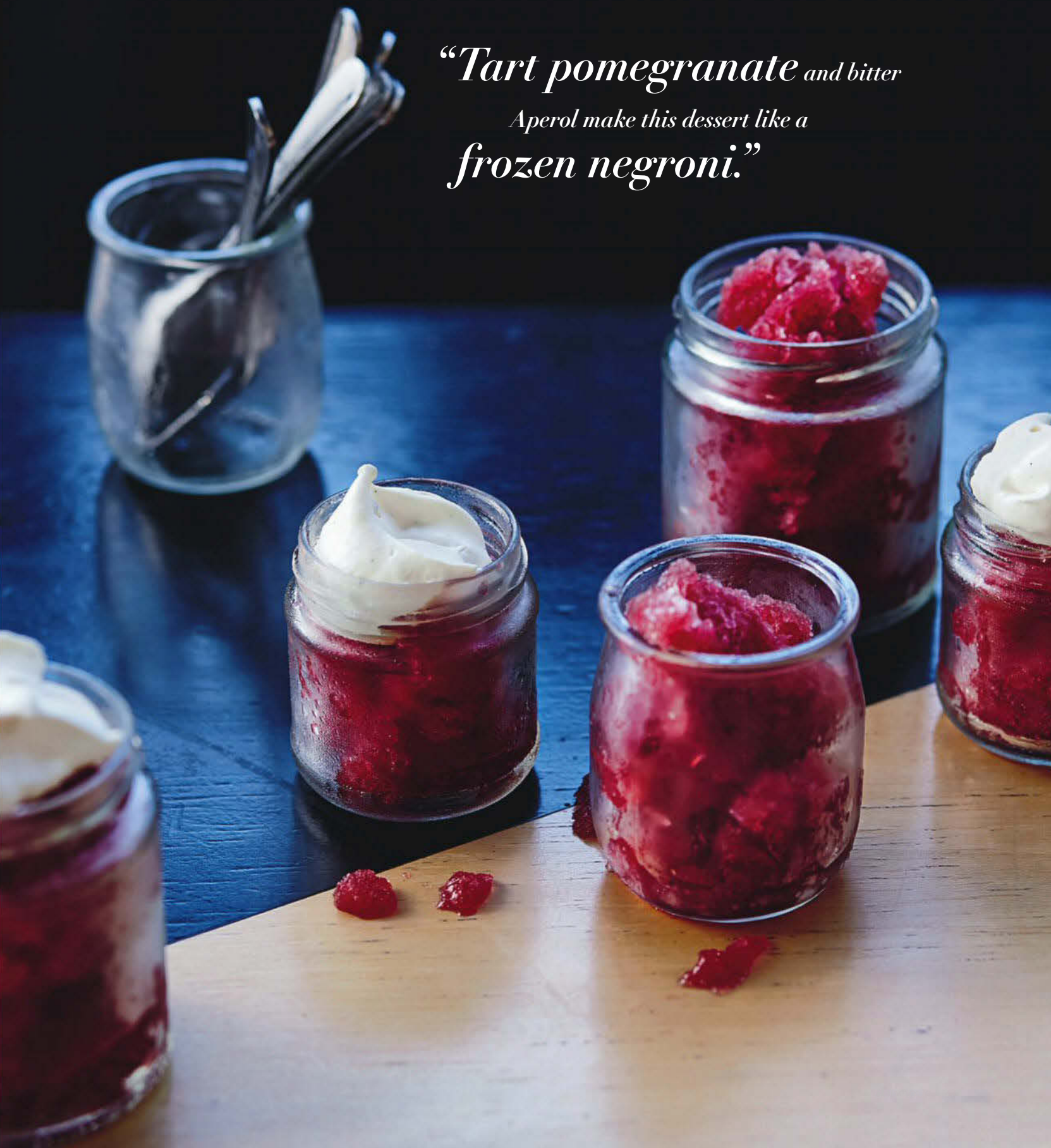


Pot-roasted spatchcock with saffron, olive and quince. Opposite: pomegranate & Aperol granita.

*“Pot-roasting **spatchcock** with a little bit of liquid keeps it tender and succulent. It’s like **roasting and steaming** at the same time.”*

HAND PICKED.

*“Tart pomegranate and bitter
Aperol make this dessert like a
frozen negroni.”*



HAND PICKED.

MUSHROOMS ON EGGY BREAD

SERVES 4

50g unsalted butter
1 onion, finely chopped
5 garlic cloves, finely chopped
100ml port
100g pine mushrooms, thickly sliced
100g Swiss brown mushrooms, thickly sliced
100g field mushrooms, thickly sliced
100g oyster mushrooms, thickly sliced
100g enoki mushrooms, ends removed, pulled apart
1/2 bunch tarragon, finely chopped

EGGY BREAD

200ml milk
1 tbs sherry
100g unsalted butter
4 x 1.5cm-thick slices brioche
4 eggs, lightly beaten
1/4 bunch flat-leaf parsley, leaves finely chopped

Melt butter in a pan over medium-low heat. Add onion and garlic, and cook for 2-3 minutes until softened but not coloured. Increase heat to medium-high, add the port, then cook for a further 1-2 minutes until reduced and syrupy. Add pine, Swiss brown and field mushrooms, and cook for 1-2 minutes. Add oyster and enoki mushrooms, and cook for a further 1-2 minutes until caramelised. Add the tarragon, season and toss to combine. Remove from heat. Cover and keep warm.

For the eggy bread, whisk milk and sherry in a bowl with 1 tsp salt. Melt half the butter in a large frypan over medium heat until foaming. Working in batches, soak brioche slices in milk mixture, then carefully lift out and dip into beaten egg. Add to pan and fry for 2 minutes each side or until golden. Drain on paper towel. Repeat with remaining butter, milk, egg and bread.

Top the eggy bread with the mushrooms, and pan juices, and serve with chopped parsley.

ROAST PUMPKIN WITH MAPLE SYRUP AND CINNAMON

SERVES 4 AS A SIDE

1/2 Kent pumpkin (skin on, seeds intact), cut into thick wedges, halved lengthways
1 tbs sunflower oil
1/4 tsp ground cinnamon
1/2 cup coconut yoghurt (we used Co Yo)
1/2 bunch coriander, leaves roughly chopped

MAPLE & CINNAMON DRESSING

1 tbs tamarind puree
2 tbs maple syrup
2 tbs light soy sauce
2 tsp ground cinnamon
1/2 cup (125ml) olive oil
Juice of 1 lime, plus extra wedges to serve

For the dressing, combine the tamarind puree, maple syrup, soy sauce and cinnamon in a bowl. Whisking constantly, gradually add oil in a steady stream until combined and emulsified. Add the lime juice, season to taste and set aside.

Preheat oven to 220°C. Place pumpkin, skin-side down, on a baking tray. Drizzle with sunflower oil, scatter with cinnamon and toss to combine. Season with salt, then bake for 30-35 minutes until tender and lightly charred. Transfer to a platter, drizzle with dressing, dollop with coconut yoghurt and scatter with coriander leaves. Serve with lime wedges to squeeze over.

POT-ROASTED SPATCHCOCK WITH SAFFRON, OLIVES AND QUINCE

SERVES 4

Pinch of saffron threads
2 tsp ras el hanout (Moroccan spice mix)
1/4 cup (60ml) olive oil
1 onion, chopped
3 garlic cloves, peeled
1 tsp ground allspice
1/2 tsp ground cinnamon

1/2 tsp sumac
1 1/2 cups (300g) red quinoa, rinsed, drained
Juice of 1/2 lemon
4 x 500g spatchcocks
200g mixed olives
1 quince, peeled, cored, quartered
50g wild rocket leaves

PRESERVED LEMON SALSA

1 preserved lemon, flesh and white pith discarded, skin finely chopped
2 spring onions, finely chopped
100ml olive oil
1/2 bunch oregano, leaves roughly chopped
1/4 bunch each coriander, mint and flat-leaf parsley, leaves roughly chopped

For the preserved lemon salsa, combine all the ingredients in a bowl and set aside.

Preheat the oven to 150°C. Combine saffron threads, ras el hanout and 1/2 cup (125ml) water in a saucepan over high heat. Bring to the boil, then remove from heat and season. Set aside for 30 minutes.

Meanwhile, heat 1 1/2 tbs oil in a saucepan over medium heat. Cook the onion and garlic for 3-4 minutes until fragrant and transparent, then add the allspice, cinnamon, sumac and quinoa, and cook, stirring, for a further 1 minute. Remove from heat, add the lemon juice, and set aside to cool.

Spoon the quinoa mixture into the cavities of the spatchcocks and tie the legs together with kitchen string. Heat remaining 1 1/2 tbs oil in a flameproof casserole over medium heat. In batches, sear the spatchcocks, turning, until deep golden all over. Return spatchcocks, breast-side up, to the casserole, pour over the saffron mixture, then add the olives and quince. Cover with the lid and roast for 1 1/2 hours or until cooked through and tender. Remove from the oven and set aside for 15 minutes to rest.

To serve, carve spatchcocks and divide among plates with the quinoa stuffing. Spoon over the pan juices and serve with preserved lemon salsa.

After you've finished the spatchcock, divide rocket among the plates to mop up the juices and cleanse the palate.

POMEGRANATE & APEROL GRANITA

SERVES 4

1 cup (220g) caster sugar,
plus 1 tbs extra
3 pomegranates
1 cup (250ml) Aperol (Italian aperitivo)
100ml pure (thin) cream

Combine the sugar and 1 cup (250ml) water in a saucepan over medium heat. Cook for 1-2 minutes until the sugar completely dissolves. Remove from heat and chill sugar syrup before use.

Remove pomegranate seeds by cutting the pomegranate in half and hitting the rounded end with a wooden spoon over a bowl so the seeds fall out. To remove any remaining seeds, prise open the fruit and remove them with your fingers. Place the seeds in a sieve set over a bowl and press down with your hands to release the juice. Discard the seeds left in the sieve.

Combine the Aperol, 1 cup (250ml) fresh pomegranate juice and 1 cup (250ml) sugar syrup in a shallow container and place in the freezer for 2 hours or until partially frozen. Remove from the freezer and break up the crystals by raking the surface with a fork. Return to the freezer for 1 hour, then remove and rake crystals again. Repeat this process twice more, then store in the freezer until ready to serve.

To make the Chantilly cream, whisk cream and extra 1 tbs sugar in a bowl to soft peaks. Chill until ready to use.

To serve, spoon the granita into serving glasses and top with dollops of Chantilly cream. >>

Mike's BASKET

PUMPKIN

Whole pumpkins, with their different shapes, sizes and colours, can provide a beautiful autumn display on your table for several weeks before being turned into dinner or dessert. And when treated right, this stalwart of the squash family can be elevated to superstar status: try them deep-fried as chips; steamed and blended with chickpeas, cumin and chilli flakes as a dip; or baked into a breakfast loaf with cinnamon and nutmeg. And when roasting, follow Mike's lead and leave the skin and seeds intact.



PINE MUSHROOMS

Prized in Europe and coveted by chefs around the country, these wild fungi grow in woods and on heaths under pine trees after the rain. They have a vibrant saffron-coloured cap, gills and stem, and vary from 5cm to 25cm in diameter. Pan-fry with parsley, garlic and cream and serve with pappardelle or slow-cook in casseroles to release their rich, umami flavour.

SPATCHCOCK

In Australia, spatchcock refers to young chickens, weighing around 400g-600g (called *poussins* in French). These baby birds are bred to be extra flavourful and meaty while small, and are the perfect single-serve portion. Try them butterflied and grilled on the barbecue with a peri-peri spice rub; or roasted with marjoram, thyme, garlic and lemon.

POMEGRANATE

Long appreciated in Middle Eastern and Mediterranean cuisines, pomegranate adds tang and sweetness (and visual wow-factor) to salads, stuffings and desserts. Australian varieties are available from autumn to late winter: look for heavy fruit with bright skin and no wrinkles. Don't be put off by the seemingly hard-to-access fruit – the crimson jewels can be removed easily by banging with the back of a spoon over a bowl, ready to be tossed with honey-grilled haloumi or folded through slow-cooked lamb pilaf.

WHAT ELSE TO BUY IN APRIL

- Asian greens • Brussels sprouts • capsicum • custard apples (Qld)
 - leeks • mandarins • nashi (Vic) • okra • passionfruit • pears
- persimmons (NSW, Vic, SA, WA) • silverbeet • turnips • witlof

HAND PICKED.



Mike McEneaney in the physic garden at Kitchen by Mike in Sydney's Rosebery. Above: wild pine mushrooms from Flemington Markets.

Pure & SIMPLE

Not only is he a champion of market produce, but **Mike McEneaney** from Kitchen by Mike is passionate about all-things homemade, including making bread and butter his bread and butter.

Mike McEneaney is not your typical inner-city chef – he starts his day at 5am with a glass of homemade kombucha or beetroot kvass (that's beetroot fermented with salt for the uninitiated).

After years spent working his way up the ranks of top London restaurants and Sydney's Rockpool, he turned his back on foams, gels and white tablecloths to start Kitchen by Mike, a neighbourhood canteen-style eatery that celebrates simple, honest fare and champions seasonal ingredients. "Our philosophy is 'less is more'. We don't over-complicate; we want the real flavours to shine, maintaining the integrity of the produce," he says. And anyone who has ever tried Mike's sublimely simple starter of baby radishes served with hand churned butter and salt for dipping will concur.

The cafe menu varies daily, depending on what's ended up on his shelves from his weekly market visit. "We choose the produce first

and then think how we can build a dish around it," he says. "We only buy ingredients when they're ready, when flavour is optimal, and then we have a no-waste policy. What we don't serve that day, we'll pickle and preserve to enjoy throughout the year."

Everything you see piled high on the cafe counter, from the burnished sourdough, to the chutneys and cheeses accompanying the seasonal roasts, salads and grains, has been made from scratch, much of it grown from seedlings in the kitchen garden.

Mike's pride and joy is the restaurant's physic garden. It's nothing short of a photosynthesising medicine cabinet and greengrocer, with thriving flora serving both culinary and medicinal purposes, including oregano – "an antimicrobial digestive healer" – and grapes. "We run classes for making tonics, teas and topical lotions for healing. The garden serves as an educational space for the community," he says, and invites anyone who is interested to wander through at their leisure. kitchenbymike.com.au ✕

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MEET THE *Producers*

One Sea Rottnest Island scallops won 2013 Producer of the Year, and were quickly snapped up by top-hatted chef Guillaume Brahimi.

WHAT IS YOUR PRODUCT?

Rottnest Island Scallops are a boutique product harvested on a seasonally available basis. They are conditioned by the Leeuwin Current that flows across the scallop beds just north of Rottnest Island off Fremantle in Western Australia.

HOW HAS THE PRODUCT EVOLVED OVER THE YEARS?

One Sea was founded on the principle of supplying the freshest locally caught seafood to the Fremantle community. Within two years, the company had lifted the profile of its scallops by air-freighting product to the eastern seaboard on the same day it was harvested – allowing it to reach chefs in Sydney and Melbourne, as well as here in Perth.

BIGGEST CHALLENGE?

In the past two years, the effects of a marine heatwave have been disastrous for the fishery. The rapid increase in water temperatures wiped out the opportunity to harvest scallops. This event essentially shut down all our operations for two years, and it is only now in 2015 that we are seeing recruitment taking place once again.

WHAT IS THE FUTURE?

We have a lot of challenges ahead with securing a balanced fishing strategy that delivers a consistent range of fresh local seafood to consumers. The Australian consumer needs a healthy choice of traceable seafood and our goal is to provide that option for the future. ✕



Above: One Sea directors Clayton, Ian and Alex.



“I love the sweetness of Rottnest Island scallops. All they need is salt, pepper and to be sealed in a pan with a little olive oil.”

GUILLAUME BRAHIMI, NATIONAL JUDGE

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TABLETALK

1 Chocolate on your mind? Head to newly opened **MORK CHOCOLATE BREW HOUSE**

(above), a concept (or should we say calorie) store in North Melbourne where cacao-laced drinks and bites make for a decadent menu. Sydney's Surry Hills welcomes design-luxe **LIXIE CHOCOLATERIE** where the delicate paper-wrapped bars include the likes of milk chocolate studded with hazelnuts and Hawaiian black salt.

2 The party-hard crew from Cookie and Revolver have flung open the doors to **MAGIC MOUNTAIN SALOON** in Melbourne, a multi-tasking bar and restaurant serving knockout cocktails and fiery Thai fare until late. The Mountain's an early riser, too, with inventive Asian breakfasts, and by that we mean congee and curries (go on!).

3 South Yarra's **ENTRECOTE** is removing food envy from the equation by offering one main: steak frites, served until midnight with salad and baguette.

4 The savvy team behind Sydney's chic Japanese restaurant **TOKONOMA** have opened **TOKONOMA** in the CBD and it's the date-night destination you've been waiting for.

A discreet doorway in a laneway behind Bridge Street leads to an elegant Japanese den where the likes of black cod with miso and chocolate fondant with salted sesame ice cream are shared over glasses of Suntory Yamazaki whisky.

5 Perth Olympian Eamon Sullivan has expanded his Fremantle portfolio with **MAY STREET LARDER** launching as the East Freo sister to his beachside Bib & Tucker. Open for breakfast and lunch with a focus on in-house fermented, pickled, cured and preserved bites. Drinks? There's house-made soda and kombucha on tap.

Harry's Bar & Dining

Coconut chia pudding, quinoa fritters with fattoush, cured ocean trout with fennel and grapefruit, housemade almond milk macchiatos – this is not your average corner store fare, and Bondi institution Harry's Espresso Bar is no longer your average corner store after being reincarnated as Harry's Bar & Dining. It's sleek, it's chic and the breakfast, lunch and dinner (Thurs-Sat) menus from ex-Tilbury chef Bryan O'Callaghan are supercharged with superfoods.

insider NEWS

Hot tables, lust-have products, the latest news, books & more.

TRENDING NOW

FOOD FESTIVALS

» Ubud Food Festival, Bali (left)

Fancy a winter escape complete with food tours, night markets, films and blogging and photography workshops? 5-7 June

» Regional Flavours, Brisbane

The city's South Bank Parklands will transform with pop-up restaurants, produce stalls and beer gardens. 18-19 July

» Hunter Valley Food & Wine Month

Long-table lunches and fireside wine tastings are just a few of the activities that lie in wait for oenophiles throughout June.

Edited by Heidi Finnane:



@runsandheids



@heidifinnane

INSIDER.



3 of the best

ALL AROUND THE COUNTRY, DOUGHNUTS ARE ALL GROWN UP.



Brisbane's **NODO DONUTS** are organic and gluten-free, so you can go back for seconds. We're loving the raspberry, triple coconut and dark chocolate option. nodo.com.au

+



Lemon meringue pie, meet cinnamon doughnut. It's a match made in heaven thanks to chef Raph Rashid of **ALL DAY DONUTS**, who goes all out, even making his own sprinkles. 12 Edward St, Brunswick, Vic

+



US expat Janell Smith is based in NSW and makes her **WHOA NELLY** glazed, baked doughnuts to order. woahnellybakes@gmail.com

want NEED

Take a lead from Sydney chef and *My Kitchen Rules* judge Colin Fassnidge, who swears by serving his pot-roasted chicken straight from the table in his **LE CREUSET** cast-iron pot. The new Palm range (pictured) combines on-trend lush botanical tones with Le Creuset's classic style, or add a little lustre to your dinner with the new 3-ply Stainless Steel range, which has a metallic silver finish.



FINDERS KEEPERS

"I'm having a great time pairing whisky with chocolates. The chocolate acts as a support, and with remarkably similar flavour notes." WILLIE HARCOURT-COOZE

NEW IN

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36 delicious.



The Rubin 2.5L casserole from **COUNTRY ROAD** combines form and function with its matte slate finish. \$49.95. countryroad.com.au

PICK 'N' MIX

From Easter egg purists to sugar-free fiends, we have the perfect gift for every type of chocolate adrenaline junkie.

OUTSIDE THE BOX

AUX ANYSETIERS DU ROY Mini Milk Chocolate Fondue, \$22.95, essentialingredient.com.au; **HOT CHOCCY** Orange Choccy Powder, \$12.95 (150g), hotchoccy.com.au.

ALT-CHOC

LADUREE Napoleon Box of Six Macarons (Chocolate, Chocolate Marshmallow & Vanilla), \$26, laduree.com; **LOVING EARTH** Luvju goji, chia & spirulina \$2.95 (35g), lovingearth.com.au.

YOUNG AT HEART

SIMON JOHNSON French Candied Eggs, \$17.95 (210g), simonjohnson.com; **BURCH & PURCHASE** Milk Chocolate Easter Egg Lollipop, \$5.50 each, burchandpurchase.com.

SOPHISTICATE

WILLIE'S CACAO Lime Chili Caramel Black Pearls, \$14.30 (150g), coles.com.au; **MONSIEUR TRUFFE**, Sardines in a Box, \$16.50 (90g), monsieurtruffechocolate.com; **KOKO BLACK** Milk Egg with Tasmanian Leatherwood Honeycomb, \$20 (180g), kokoblack.com.

THE CLASSICS

LUXOCOLAT Easter Eggs, \$15.75 (165g), rawmaterials.com.au; **HAIGH'S CHOCOLATES** Large Dark Egg with Dark Chocolate Assortment, \$54.30, haighschocolates.com.au; **LINDT** Gold Bunny, \$5.80 (100g), lindt.com.au.



INSIDER.

BEAN *there*

Chocolate is the ultimate indulgence, whether it's a square of 70 per cent dark laced with sea salt, or a rich scented body wash. Just don't be tempted to eat all of these products!

STYLING MEGAN MORTON PHOTOGRAPHY JASON BUSCH

1. Bobbi Brown 'Holiday 14' shimmerbrick, \$15 (large), honeyhousenaturals.com. 2. DB Cosmetics natural ground minerals bronzer, \$19.99, dbcosmetics.com.au. 3. The Little Alchemist cacao & banana face glow, \$65 (100ml), thelittlealchemist.com.au. 4. Willie's Cacao Peruvian gold, \$4.40 (50g), coles.com.au. 5. Willie's Cacao lime chilli caramel black pearls, \$14.30 (150g), coles.com.au. 6. Willie's Cacao sea salt caramel black pearls, \$14.30 (150g), coles.com.au. 7. Bare Blends dark cacao & kakadu plum native whey protein isolate, \$12 (350g), bareblends.com.au. 8 & 9. Loving Earth coconut chocolate butter, \$8.95 (175g), lovingearth.net. 10. Loving Earth raw organic cacao nibs, \$12.90 (250g), lovingearth.net. 11. Grace Wood Design Studio 'cosy cup' with porcelain cup, felt cosy and timber base, \$139, gracewooddesigns.com. 12. Mauviel copper sugar pot, \$200, williams-sonoma.com.au. 13 & 16. Haigh's Chocolates dark honeycomb block, \$10.50 (200g), haighschocolates.com.au. 14. Sephora Bubble Bath & Shower Gel in chocolate, \$15 (260ml), sephora.com.au. 15. Patron XO Cafe Dark Cocoa, \$85 (750ml), danmurphys.com.au.



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propeller

WHERE 222 Queen Victoria St, North Fremantle, WA; (08) 9335 9366.

WHO Siobhan Blumann and Hamish Fleming (of Flipside, Mrs Brown, Dominion League and The Mechanics Institute), Harry and Emma Bray, and head chef Kurt Sampson (ex-Pata Negra).

THE BUZZ Industrial port and beachside meet on a corner block in this fast-emerging precinct. A 'very Freo' mural is the backdrop at this revamped bus garage with shipping container add-on.

THE MENU Middle Eastern leanings served up grazing style. Whatever you do, throw a pizza in the order.

THE DRINKS Sub-100 list with a heavy pour of Australian wines and savvy selection from Italy, Spain and Portugal. Small list of craft beers (two on tap).

MUST-EAT Quail pie with light pastry, cinnamon and fried almonds.



full steam AHEAD

The folk behind some of WA's best small bars and burger joints add their sophisticated urban spin to North Fremantle with **Propeller**.

PRAWN & POTATO TORTILLA WITH AIOLI SERVES 4

2 potatoes (400g), peeled,
cut into 2cm pieces
8 eggs, lightly beaten
1/2 cup (125ml) pure (thin) cream
100g manchego cheese, grated
1/4 cup (60ml) olive oil
1 onion, halved, thinly sliced
1 tsp smoked paprika (pimenton)
3 garlic cloves, crushed
12 green prawns, peeled,
deveined, roughly chopped
1 roasted red capsicum, thinly sliced
2 tbs chopped flat-leaf parsley leaves
1/3 cup (75g) whole-egg mayonnaise
Finely grated zest and juice of 1/2 lemon

Preheat the oven to 180°C.

Place potato in a pan of cold salted water and bring to the boil over high heat,

then cook for 8-10 minutes until just tender. Drain and set aside.

Combine eggs, cream and cheese in a large bowl and season. Set aside.

Heat the oil in a 22cm-deep ovenproof frypan over medium heat. Add onion and cook for 5-6 minutes until softened, then add paprika and half the garlic. Cook for a further 1 minute or until fragrant. Add potato to the frypan and cook, turning, for 2-3 minutes until golden. Add prawn and cook for 1-2 minutes until almost cooked. Scatter capsicum and parsley over potato mixture, then carefully pour egg mixture over. Reduce heat to very low and cook the tortilla for 10-12 minutes, then transfer to the oven and cook for 5-6 minutes until light golden and set.

Meanwhile, combine mayonnaise, lemon zest and juice and remaining garlic in a small bowl. Season and set aside.

Slide tortilla out onto a board and cut into wedges. Serve warm or chilled with aioli.

HOTSPOT.



DOUBLE *delight*

A much-loved hatted Melbourne restaurant segues into the casual **Estelle Bistro**, with the added bonus of a fine-diner next door.

ROASTED T-BONE WITH ONION BUTTER AND SALT-BAKED CARROTS

SERVES 2

1/3 cup (80ml) olive oil
200g softened unsalted butter
4 eschalots, thinly sliced
2 x 450g thick T-bone steaks
3 thyme sprigs
3 unpeeled garlic cloves

SALT-BAKED CARROTS

3 cups (450g) plain flour,
plus extra to dust
120g fine sea salt
Finely grated zest of 1 lemon
4 thyme sprigs, leaves chopped
2 rosemary sprigs, leaves chopped
3 eggs, lightly beaten
1 bunch baby (Dutch) carrots,
trimmed

Heat 2 tbs oil and 25g butter in a frypan over medium-low heat. Cook eschalot, stirring occasionally, for 15-20 minutes until caramelised. Cool, then combine with a further 125g butter in a bowl. Form into a

log on a sheet of plastic wrap, roll up and twist ends to secure. Chill until needed.

For salt crust, combine flour, salt, zest, herbs, two-thirds of the egg and 150ml water in the bowl of an electric mixer fitted with a dough hook. Knead on low speed for 6-8 minutes until smooth. Enclose in plastic wrap and chill for 3 hours.

Preheat oven to 180°C. Roll out dough on a floured surface to a 5mm-thick rectangle slightly wider than the carrots. Place carrots at one end, then roll up to enclose. Seal edges and trim pastry. Place, seam-side down, on a baking paper-lined baking tray. Brush with remaining egg. Bake for 30 minutes, then set aside.

Heat a large frypan over high heat until smoking. Season steaks, drizzle with remaining 2 tbs oil, then cook for 3 minutes each side. Add thyme, garlic and remaining 50g butter to the pan and baste steaks with butter mixture. Transfer steaks to a baking tray and pour over butter mixture. Roast for 10-15 minutes for medium. Rest, loosely covered with foil, for 5 minutes. Top steaks with slices of onion butter and crack open the salt-crusted carrots to serve. ✕

estelle bistro

WHERE 243 High St,
Northcote, Vic;
(03) 9489 4609.

WHO Chef/owner

Scott Pickett with head
chef Aaron Brodie and
(delicious. Next Gen)

young-gun chef Jake Kellie.

THE BUZZ One-hat Estelle is
now twice as enticing, with
the original morphing into
this casual eatery. It will be
soon joined by neighbouring
Estelle by Scott Pickett (ESP),
a refined diner offering an
eight-course tasting menu.

THE MENU A box-ticking
menu spans charcuterie and
snacks of crackling and
croquettes, textural salads,
plus mains of tuna nicoise or
steak, plus Estelle's original
five-course chef's menu.

THE DRINKS Expect lesser
known local gems alongside
standout imports, with a
handful by the glass.

MUST-EAT The roasted
T-bone. To finish, a sinful
assembly of chocolate,
honeycomb and gold leaf.



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FIGHTING *foods*

Which ingredients pack a powerful antioxidant punch? **Kate Skinner** looks beyond the usual suspects to find free-radical fighters where you'd least expect them.

IF ALL THE ANTIOXIDANT-RICH foods were cast in a Broadway production, then no doubt brilliant berries would razzle-dazzle us and curly kale would steal the show.

But what about those unsung heroes – the understudies, supporting cast and crew? You might not see their names in lights, but the credentials are well and truly there. Such is the case with antioxidant superfoods – foods that supply us with the nutrients needed to mop up excess free radicals and slow the damaging effects of things like stress, smoking, alcohol, pollution and even exercise. You only have to give the quiet achievers their chance in the limelight to discover a wealth of hidden antioxidants where you'd never think to look.

In some quarters, it seems to be a major faux pas to be caught with a **potato** on your plate, but the pride of Idaho has much to boast about in the way of health. The spud ranks as one of our top sources of vitamin C, packing a heftier punch than oranges or wild blueberries per serve. What's more, the total antioxidant content of potatoes rivals that of broccoli, spinach and even green tea – take that, tater haters!

Oh **coffee**, how do we love thee? Coffee's reputation for antioxidants isn't unknown, but let me assure you these aren't just feeble claims made to justify a raging caffeine addiction. In America, coffee was found to be the leading source of dietary antioxidants, contributing more than fruits and vegetables combined.

The health and beauty industries are jostling to tell us about the latest antioxidant star, coenzyme Q10, or 'CoQ10' for short. It's been linked to everything from fighting disease and supporting heart health, to improving athletic performance and reversing the 'visible signs of ageing'. Liver and kidney mightn't have the same selling power as a L'Oreal slogan, but the truth is that **offal** meats such as liver, heart and kidney are a richer source of CoQ10 than any facial lotion or vital green. 'Beautiful from the innards-out,' perhaps?

It also appears that a bulb of **garlic** may ward off more than just vampires – the antioxidant group of phenolics found in garlic may protect against free-radical damage. Interestingly, older sprouting specimens – when those little green shoots appear from the bulb – appear to have a greater antioxidant capacity than young garlic, so don't be too quick to assume that older bulbs are past their prime.

Seafood always appears near to the top in the health charts but **shellfish** in particular should be singled out for their antioxidant potential. While not technically classified as antioxidants on their own, the essential minerals zinc and selenium found in oysters, mussels, clams and prawns are referred to as 'nutrient antioxidants'. They're required for the activity of many antioxidants in the body and thereby have an antioxidant effect. Of course, fresh seafood is best.

GNOCCHI WITH MISO BUTTER PRAWNS

SERVES 4

1kg desiree potatoes, skin on
2 tbs each white miso paste, rice vinegar and mirin
100g unsalted butter, chopped
Juice of 1 lime, plus extra wedges to serve
1/2 bunch purple kale, stalks removed
1 tbs olive oil
2 tbs sesame seeds
1 egg
12/3 cups (250g) plain flour, plus extra to dust
1kg green prawns, peeled
(heads and tails intact), deveined
Micro cress (optional), to serve

Preheat oven to 150°C. Place potatoes in a large saucepan of cold water. Bring to the boil over high heat, then simmer for 30 minutes or until tender. Drain, then, when just cool enough to handle, peel. While still warm, mash, then pass through a potato ricer or fine sieve into a large bowl. Cool.

Place miso, vinegar and mirin in a small pan over low heat, stirring for 1 minute or until combined. Add 80g butter, 2 pieces at a time, stirring until smooth. Stir in lime juice to taste. Keep warm.

Toss kale with oil and seeds. Divide between 2 baking trays. Bake for 20 minutes or until crisp.

Using a fork, stir egg into cooled potato, then sift over flour. Using damp hands, combine to form a sticky dough. Divide into 6 portions and roll each on a lightly floured surface to a 30cm-long log. Flatten slightly, then cut into 6 pieces and cook in a large pan of boiling water for 2 minutes or until they rise to the surface. Drain. Melt remaining 20g butter in a large frypan over medium-high heat. In batches, cook gnocchi for 1 minute each side or until golden. Divide among 4 plates.

Return pan to heat and cook prawns for 1 minute each side or until just cooked. Pour miso butter over prawns and cook for 1 minute or until caramelised. Top gnocchi with prawn mixture and kale, scatter with cress, if using, and serve with lime. ✕



I'M LOVING.



I'm loving... **EASTER EATING**

Chocolate may be top of mind, but don't just gorge on eggs! It's time to feast on buns, lamb and even guinea pig, says **Matt Preston**. Just don't mention bunnies.

WE HAVE 12 DAYS of Christmas so why don't we have 12 days of Easter? It seems so unfair that this most foodie of religious festivals is over in just five days – especially when there are so many delicious things associated with this time of year. Coming after a long winter of deprivation, or 40 days of fasting, that's no surprise, so here's my pick of the 12 best Easter eats.

1 ANYTHING CHOCOLATE

Some of the things I love about Easter are obvious: the joy on children's faces during the egg hunt; cheap chocolate; a discussion on the sartorial style of the 'Elegant Rabbit'. But they pale in comparison to my other 11 true Easter loves. And I should note, curmudgeonly old bugger that I am, that Easter hasn't been the same since the chocolates hidden in the egg came packed on the side. Who'd put lollies on the outside of a piñata?

"I have to talk about the joy of hot cross buns... no chore, as a toasted HCB is the best excuse ever invented to eat butter."

2 THE CADBURY'S CREME EGG (CCE)

If there were a scale for sweetness, then the CCE would be up the top alongside Carrie Bickmore's smile, but this is also about the only egg you can put in a microwave and drop from a height onto ice cream for a timely Easter treat.

3 HOT CROSS BUNS (HCB)

The Carob Police have excised my negative comments about Carob Bilbys that were my third point. Instead, I have to talk about the joy of hot cross buns, which is no chore, as a toasted HCB is the best excuse to eat butter ever invented. BTW, it's not a hot cross bun if it has chocolate in it or is flavoured with some quirky combo like coffee and barberry.

4 THE EASTER BUNNY

With traditions both Christian and pagan built around Easter being the time of rebirth and fertility, it's no surprise that the most fecund of vermin, the rabbit, was a big part of pagan Easter and is still there in advertising's Disney-fied Easter. While I shrink at serving bunny braised with bacon due to the tender sensibilities of my children, perhaps we could introduce a dish inspired by one of the 12 traditional Easter dishes in the Peruvian city of Cusco? Guinea pig stew or *chiriuchu*.

5 EASTER BEER

Crown Lager has long been known as Melbourne's Christmas beer, due to its festive gold packaging and celebratory pricing, but in Ayacucho (yes, we're back in Peru, in a city so in love with Easter it has 33 churches – one for each of the years of Christ's life before he endured that first not-for-him-very-Good Friday), they actually brew an Easter beer called *chicha*, made from fermented maize. In Denmark, they make their own *paskebryg* or Easter brew.

6 GREEN FOOD

Long before the wheatgrass shot, Germans associated Easter with going green at the dinner table. *Gründonnerstag* is their version of Maundy Thursday, which marks the apostles' Last Supper. Not sure why Germans think only green food was eaten then. Chervil soup would be traditional, but a green smoothie would suffice.

7 THE EGG

It wasn't just fertility that pagans celebrated during their Easter period, but also the end of winter and return – or should that be the resurrection – of the sun. For these reasons, eggs have always been in-eggs-tricably linked to Easter eating, such as the boiled red-dyed eggs that serve as decoration on *tsoureki* (Greek Easter bread). The French town of Haux takes this egg obsession further by making an omelette with more than 5000 eggs on Easter Monday to feed over 1000 people.



Peter's revenge or *pollo tinto*
(red wine & chocolate chicken)

8 EASTER BAKING

Talking about *tsoureki* gets me thinking about all those incredible Easter bakes. We're familiar with hot cross buns, but what about simnel cake, Spanish *mona de Pascua* or Croatian *pinca*? All are worth exploring, but my Easter favourites are a braided cardamom-scented sweet milk bread called *pulla* from Finland, and Mexican *capirotada* – a bread and butter pudding where every ingredient rather macabrely references the Christian crucifixion story, be it cloves for nails or cinnamon quills for the wood of the cross.

9 SPRING CLEANING AND CAKE

Interestingly, in Scandinavia and other parts of northern Europe, Easter Thursday is associated with cleaning. The day is called *shere* or clean Thursday, or *Skärtorsdag* (*skar* translates as wash). The moral of this story is that spring cleaning has a history inextricably linked with a slice of Easter cake.

10 PASSOVER

Religion is a good place to look for inspiration – culinary that is – and the Jewish faith is no different. The traditional Seder plate served during Pesach is full of food symbolic of the Jewish people's flight from Egyptian slavery. Roast lamb shank, bitter herbs like endive, horseradish or cos lettuce, a vegetable, a wine paste and hard-boiled eggs are also a fine basis for a great, and very symbolic, dish.

11 LAMB

While we'd all struggle to eat rabbit at Easter, there seems to be no qualms about eating the symbol of the leader of the Christian church, the lamb. Anyone who's visited one of our Greek precincts at this time of year will know by the procession of old blokes heaving lamb carcasses out of butchers, that lamb is very much a Greek Easter thing. Given a choice of traditional dishes, bring me *arni me dendrolivano* (lamb cooked over rosemary) rather than *magiritsa* – I find minced lamb's innards soup clashes with all those creme eggs.

12 SWEET REVENGE

For the Easter dish I love best, I've drawn on the hours spent in churches enduring the kneeling nightmare that is the Stations of the Cross. I always wondered what Peter was thinking every time that cock crowed, so for him I thought I'd pop that pesky bird in a pot as his revenge. I've enhanced France's best rooster dish, *coq au vin*, with a further Easter touch. The red wine sauces of Spain and southern Italy are sometimes enriched with a little bitter chocolate – often in place of the more traditional blood – which seems suitably Easter. I'd love to call this 'choc-o-vin', but that's not very appetising. Instead, enjoy Peter's revenge or *pollo tinto* (red wine and chocolate chicken).

PETER'S REVENGE OR POLLO TINTO (RED WINE & CHOCOLATE CHICKEN)

SERVES 4-6

50g unsalted butter
2 tbs olive oil
3 x 5mm-thick slices speck, chopped
2 celery stalks, finely chopped
16 whole eschalots
200g button mushrooms
4 garlic cloves, finely chopped
1.8kg whole chicken, jointed into 8 pieces
2 tbs plain flour
2 tbs tomato paste
3 cups (750ml) red wine
2 bay leaves
2 oregano sprigs, plus extra to serve
1/2 bunch flat-leaf parsley, leaves chopped, stalks reserved
2 cups (500ml) chicken stock
6 allspice berries
2 each whole cloves and cinnamon quills
1 tsp cumin seeds
20g dark (70%) chocolate, grated
Buttered steamed brown rice, to serve

Preheat oven to 180°C. Place half the butter and oil in a casserole over medium heat. Cook speck, celery and eschalots for 3-4 minutes until softened. Add mushrooms and garlic, and cook, stirring, for 2-3 minutes until fragrant. Remove from pan and set aside.

Return casserole to medium heat with remaining 25g butter and 1 tbs oil. Season chicken with salt and cook, in 2 batches, turning, for 6-8 minutes until golden. Remove from pan and set aside. Return all chicken to pan. Sprinkle with flour and cook, stirring, for 2 minutes or until browned. Add tomato paste and cook for a further 1 minute, then add wine, scraping the bottom of the pan. Tie together bay, oregano and reserved parsley stalks to make a bouquet garni and add to pan with stock and spices. Bring to the boil, then cover with a lid. Transfer to oven and cook for 50 minutes or until tender. Strain chicken and vegetables and set aside, discarding cinnamon and bouquet garni. Return sauce to medium heat and bring to a simmer. Cook for 5 minutes or until slightly reduced and thickened, then whisk in chocolate. Pour sauce over chicken and scatter with extra oregano. Serve with buttered brown rice. ✂

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DRINKS.



sweet TALK

With Easter on the horizon and chocolate on our minds (if we're honest, that's a 24/7 obsession), **Mike Bennie** finds the perfect matches.



BELGROVE DISTILLERY PEATED RYE WHISKY, \$230

Sustainable whisky? You bet. Belgrove built the still, grows the grain, uses bio-diesel and harvests its own water from the roof. This wonderfully complex peated rye whisky – all smoke, caramel and spice – is great on its own, but add very dark chocolate for a brilliant match.



2013 CAILLARD SHIRAZ, \$50

While traditional Barossa Valley shiraz can be full-bodied, bold and often have higher alcohol levels, savvy producers, like Caillard, make wines of great elegance, while showing their warmer vineyard origins. The bouquet is all forest berries and spice, and goes superbly with choc covered nuts and raisins.



1995 CHAMPAGNE CHARLES HEIDSIECK BLANC DES MILLENAIRES, \$320

Charles Heidsieck draws on a wealth of older and younger wines to blend and create this hedonistic flagship. With its perfume of brioche and nougat and texture like finely whipped foam, it would make the perfect foil for a fine chocolate mousse.



2014 CHARLES STURT MOSCATO, \$15

Moscato is awesome. Instead of an intense sticky wine, why not try this gently fizzy sweet wine that's light in alcohol and goes with just about any dessert. This one is produced by students at Charles Sturt University, so drinking it helps a new generation of winemakers.



2014 KALLESKE ZEITGEIST, \$26

Zeitgeist likely refers to a vogue in lo-fi winemaking practices, resulting in purer expressions of fruit. This shiraz is fermented naturally, with no preservatives added, making it a bright, juicy, wildly perfumed sweet-sour red. Try chilled with something fun, such as a Cherry Ripe.



YOUNG'S LUXURY DOUBLE CHOCOLATE STOUT, \$7

It's a little mind-bending that a beer could be made with real chocolate, but for Young's, a UK brewery, it's a no-brainer. The beer still retains great freshness, even with its dark colour, rich choc-malt hops character and gently sweet personality. An ideal match with milk chocolate.

Choc & awe

The intense fortified muscat wines of Rutherglen in northern Victoria are true icons of the Australian wine scene. Often made by blending wines matured in the barrel up to and beyond 100 years, their rich, intensely flavoured potency seems to have a neat synergy with chocolate, which can be notoriously hard to match.

Says David Morris, fifth-generation winemaker of famed Morris Wines: "Muscat is almost the lazy person's dessert. A block of chocolate, a bottle of muscat and away you go."

Rutherglen muscat is classified into 'Rutherglen' (aged three to five years), 'Classic' (six to 10), 'Grand' (11 to 20) and 'Rare' (a minimum of 20).

When I think of the 'Rutherglen', I immediately go to chocolate pairings like rocky road and Turkish delight – not quite the single-origin of connoisseurs, but a fun pairing.

'Classic' wines show some of muscat's typical spice and dried-fruit characters. "This is your zone for milk chocolate, or 50 to 60 per cent dark," says David. "That hit of spice goes well with nut-filled chocolate, too."

'Grand' muscats are complex and intense, reminiscent of liquefied Christmas pudding, according to David. So it's about now you should head for a higher cocoa percentage.

At the top of the scale, 'Rare' is bottled in ultra-small batches, and is the prized jewel of winemakers. "It's often 'seasoned' with wines aged for more than 100 years," says David. These are breathtakingly complex and decadent wines, so go for a chocolate match of 85 per cent or thereabouts.

Follow Mike:  @mikerism101

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INNOVATORS.



smells like **BEAN SPIRIT**

This month, we hauled culinary detective **Anthony Huckstep** out of bed for an early-morning date with specialty Victoria-based coffee roasters, Five Senses.

"I'LL PICK YOU UP about 5.30am," says Ben Bicknell of Five Senses Coffee. Sorry, what? I don't know about you, but as a creature of the night, I love to howl at the moon. Sure, I may look more like a middle-aged Winnie the Pooh than a werewolf, but there's still more chance of me getting into bed at 5am than getting out of it. Nevertheless, if you're going to rise in the small hours, a brewed awakening is pretty good bait.

The plan is to undertake a crash course in coffee roasting at the Cheltenham-based roaster. Coffee is, after all, the fuel that starts our engines. Not only that, it has become an integral part of our social construct: how we take it, where we drink it and who makes it. We have only ourselves to blame for making those beardy baristas the poster boys of our obsession.

"Coffee is quite complex, too. There are so many variables for a measly \$3.50. So, next time you contemplate the universe over a cup, savour it. It's taken more than 40 hands, from all over the world, to reach your lips."

Coffee is the second most sought-after traded commodity in the world after crude oil and while specialty coffee accounts for about 10 per cent of the global market, in Australia, it's much higher, thanks to the maturity of our coffee culture.

Five Senses uses up to seven single-origin green beans at any given time – the core sourced directly, at a higher price, from micro-lots in Kenya, Ethiopia, Indonesia and elsewhere. "We deal face to face and that trust ensures quality," says Ben.

When we arrive, a crew of bleary-eyed bean-o-holics are waiting. Shaun, a musician who left record pressing to roast beans, runs through the day's roasts. Meanwhile, Jordan

– a man so tall you'd expect him to be banned beneath regular flight paths – takes me into the storeroom to lug 30kg bags of green beans to pour into the roaster once it reaches 185°C. Once the beans are added, the core temperature drops until it reaches a 'turning point', when the temperature starts to rise again to reach its goal (198-208°C depending on the roast) 12 minutes later. This stage is known as 'first crack' (the sound of cracking beans is reminiscent of popping corn). Lighter roasts are released near first crack to retain their floral, fruity notes. Longer roasts continue for up to two minutes to aid that chocolate-toffee espresso embrace. The beans are then cooled over a giant fan. Samples are placed on a petri dish over lasers to calculate the colour and ensure it has hit its requirements.

Next, Jacob and Tommy take me through the 'cupping' ritual. No, not a naked initiation; rather, each roast is tasted to ensure its integrity. Some 6g of ground coffee per 100ml of boiled water is steeped for four minutes to allow it to 'open up'.

They stir, spoon out grit,

swirl and spit to pinpoint the adjustments required.

Coffee is such a volatile product. The moment it's roasted it starts to oxidise and, in truth, the beans have an 'optimum drinking' life span of three weeks. But what about ground coffee? "Three minutes," says Ben, "That's all you've got."

Coffee is quite complex, too. There are so many variables for a measly \$3.50. So, next time you contemplate the universe over a cup, savour it. It's taken more than 40 hands, from all over the world, to reach your lips. That's quite a wake-up call. ✕

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AUTUMN ENTERTAINING.

SEASONS *fall*

As the days soften into autumn, embrace the new season with **Valli Little's** menu, from heartwarming cauliflower souffles to a rich red wine and plum cobbler.

RECIPES VALLI LITTLE PHOTOGRAPHY JEREMY SIMONS STYLING DAVID MORGAN





Parsnip skordalia with wild mushrooms. Opposite: fig, prosciutto & radicchio salad (recipes p 66).



Autumn is my favourite time of year in Australia, as bright sunshine is often followed by cooler nights spent indoors, when our thoughts naturally turn to slightly heartier, warming dishes. I also love the autumn bounty. Along with some of the last fruits of summer, such as figs and all manner of plums, root vegetables – like celeriac and parsnips – are starting to appear, as well as new-season apples and pears. The cooler weather also means the anticipation of the wild mushroom season. I can't wait to pop them in a pan with some garlic and butter. These recipes are some of my favourites, using the best of the season's harvest. Enjoy.

TWICE-BAKED CAULIFLOWER SOUFFLES

MAKES 4

These twice-baked souffles can be made a day in advance, making them perfect for entertaining or for a simple lunch. Serve them with a bitter-leaf salad to cut through the richness of the gruyere.

200g cauliflower, cut into florets
 1/2 onion, chopped
 1 bay leaf
 2 thyme sprigs
 350ml milk
 80g unsalted butter
 120g plain flour
 4 eggs, separated
 300ml thickened cream
 140g gruyere, grated
 Radicchio leaves and watercress,
 to serve

Preheat the oven to 180°C and grease four 1-cup (250ml) ramekins.

Place the cauliflower, onion, bay leaf, thyme and milk in a saucepan over medium heat. Bring to a simmer, then reduce heat to low and cook, partially covered, for 8-10 minutes until cauliflower is tender. Strain, reserving cauliflower and milk, and discard the other solids.

Melt butter in a clean saucepan over low heat. Add the flour and cook, stirring, for 2-3 minutes, then gradually whisk in the reserved milk. Cook for a further 2-3 minutes until thickened and combined. Whisk in the egg yolks, 1/2 cup (125ml) cream and half the cheese until combined. Remove from heat and set aside.

Whiz the cauliflower in a food processor until smooth, then add cheese sauce and pulse to combine. Season.

In a large bowl, using electric beaters, whisk eggwhites to stiff peaks. Fold one-quarter of eggwhites into cauliflower mixture to loosen, then gently fold in remainder. Divide among prepared

AUTUMN ENTERTAINING.



Twice-baked
cauliflower soufflés



“Growing up in the UK, we always used to celebrate autumn with a harvest festival, when an abundance of produce from local farmers would be distributed to those in need.”

ramekins, place in a deep baking pan and fill with enough boiling water to come halfway up the sides of ramekins. Bake for 20 minutes or until puffed and golden. Remove from pan and set aside to cool slightly before turning out onto a baking tray (they can be covered and refrigerated for 24 hours at this stage).

Preheat oven to 180°C. Pour remaining 175ml cream over souffles and scatter with remaining cheese. Bake for a further 10-15 minutes until souffles rise again and sauce bubbles. Serve with salad leaves.

30-MINUTE BEEF BOURGIGNON

SERVES 4

I love the flavours of a hearty beef bourguignon, but sometimes you just want it 'now!' This quick version still has a rich depth of flavour, but comes together in a flash.

8 eschalots
2 tbs olive oil
20g unsalted butter
500g beef eye fillet,
cut into 4cm pieces

4 thick slices flat pancetta,
rind removed, chopped
250g small Swiss brown mushrooms
2 garlic cloves, crushed
2 bay leaves
2 thyme sprigs,
leaves chopped
2 tsp tomato paste
2 tsp plain flour
1/2 cup (125ml) red wine
1 1/2 cups (375ml) beef stock
Mashed potato and wild rocket leaves,
to serve

Fill a saucepan with water and bring to the boil over high heat. Blanch the eschalots for 5 minutes or until just tender, then drain and set aside.

Heat 1 tbs oil in a large deep frypan over medium-high heat. Cook the eschalots, turning, for 2-3 minutes until golden. Remove from pan and set aside. Add the butter and remaining 1 tbs oil to the pan. Add the beef, in batches and cook, turning, for 3-4 minutes until browned all over. Remove from pan and set aside.

Reduce heat to medium, add the pancetta, mushrooms, garlic, bay leaves and thyme, and cook, stirring, for 5 minutes. Add the tomato paste and cook, stirring, for 1 minute, then add the flour and cook for a further 1 minute or until combined. Stir in the wine and cook for 2 minutes or until slightly thickened. Add the stock, whisking to combine, then return the eschalots to the pan. Cook for 6-8 minutes until slightly reduced and thickened. Return the beef to the pan and simmer for a further 2 minutes or until warmed through.

Serve with mashed potato and garnished with rocket leaves.

AUTUMN ENTERTAINING.



Pumpkin & goat's cheese
bruschetta with sage burnt
butter (recipe p 66). Opposite:
30-minute beef bourguignon.

AUTUMN ENTERTAINING.

PUMPKIN & GOAT'S CHEESE BRUSCHETTA WITH SAGE BURNT BUTTER

MAKES 6

1/2 butternut pumpkin (500g),
peeled, cut into 1.5cm pieces
2 tbs olive oil
1/2 tsp dried chilli flakes
6 slices sourdough
1 garlic clove, halved
150g soft goat's cheese
3/4 cup (250g) caramelised onion jam
(we used Stefano's)
50g unsalted butter
12 sage leaves

Preheat the oven to 180°C. Place the pumpkin on a baking paper-lined baking tray and drizzle with 1 tbs oil, season and sprinkle with chilli flakes. Roast for 20 minutes or until golden and tender.

Heat a chargrill pan over high heat. Toast bread slices for 1-2 minutes each side until lightly charred. While still warm, rub both sides with garlic halves. Place toast on a baking tray. Spread each slice with goat's cheese, top with caramelised onion and scatter with pumpkin pieces. Bake for 2 minutes or until warmed through.

Meanwhile, melt butter and remaining 1 tbs oil in a small frypan over medium heat. Add sage leaves and cook for 1 minute or until butter is browned and sage is crisp.

Drizzle bruschetta with sage burnt butter, and serve immediately.

PARSNIP SKORDALIA WITH WILD MUSHROOMS

SERVES 4

The wild mushrooms in this dish work perfectly with the soft parsnip puree and the dukkah adds a lovely crunch.

500g parsnips, peeled,
chopped
300ml milk
2 garlic cloves
Juice of 1/2 lemon
2 1/2 tbs olive oil
2/3 cup (50g) grated parmesan

50g unsalted butter
500g mixed wild mushrooms (such as
Swiss brown, shiitake, king brown,
black ear fungus and enoki)
2 tbs chopped flat-leaf parsley leaves
2 tbs dukkah
Micro red garnet (optional), to serve

Place parsnip, milk and 1 garlic clove in a pan over medium-high heat. Bring to the boil, then reduce heat to medium-low and cook for 10-12 minutes until parsnips are tender. Cool slightly, then transfer parsnip mixture to a food processor. Add lemon juice and whiz until smooth. With the motor running, slowly add the oil. Add the cheese, season and whiz to combine. Cover and keep warm.

Finely chop remaining garlic clove. Melt half the butter in a frypan over high heat. In two batches, cook half the mushrooms and garlic for 3-4 minutes until golden. Repeat with remaining butter, mushrooms and garlic. Return all mushrooms to pan. Stir through parsley and season.

To serve, divide parsnip skordalia among plates. Top with mushrooms and sprinkle with dukkah and red garnet, if using.

FIG, PROSCIUTTO & RADICCHIO SALAD

SERVES 4-6

4 slices sourdough, torn
100ml extra virgin olive oil
4 figs, halved
2 tbs honey
1/3 cup (80ml) balsamic vinegar
150g mixed salad leaves (mesclun)
1 small radicchio, leaves torn
8 thin slices prosciutto, torn
150g English stilton or other
blue-vein cheese, crumbled

Preheat oven to 180°C. Place the sourdough on a baking paper-lined baking tray and drizzle with 1 tbs oil. Bake for 8-10 minutes until golden and crisp. Remove from tray and set aside.

Place figs, skin-side down, on tray, drizzle with honey and half the balsamic. Bake for 6-8 minutes until starting to collapse.

Whisk remaining 1/3 cup (80ml) oil, 2 tbs balsamic and fig cooking juices in a bowl. Season. Transfer to a bowl with the leaves, prosciutto, cheese and croutons. Toss to combine. Arrange on a platter and garnish with baked figs to serve.

MULLED WINE PLUM COBBLER

SERVES 6

450ml red wine
1/2 cup (110g) caster sugar
2 tbs redcurrant jelly
2 each star anise and cinnamon quills
3 whole cloves
Pared zest of 1 orange
12 blood plums, halved,
stones removed
1 1/2 cups (225g) self-raising flour
1 tsp ground cinnamon
125g unsalted butter, chopped
1/2 firmly packed cup (125g) brown sugar
1 egg
1 tbs finely chopped rosemary leaves,
plus extra sprigs to garnish
1/2 cup (125ml) buttermilk
1 cup (100g) flaked almonds
Double-thick cream, to serve

To make the mulled wine sauce, combine wine, caster sugar, redcurrant jelly, spices and zest in a pan over medium-low heat. Cook, stirring, for 1-2 minutes until sugar dissolves. Cook for a further 15 minutes or until reduced and syrupy. Strain, discarding solids. Set aside to cool.

Preheat oven to 180°C. Place plums, cut-side up, in a 2L (8-cup) baking dish, then bake for 10 minutes or until softened.

Meanwhile, sift flour and ground cinnamon into a bowl and rub in butter until mixture resembles fine breadcrumbs. Add brown sugar, egg, rosemary and buttermilk, and stir to combine. Set aside.

Remove plums from the oven. Drizzle with 1 cup (250ml) mulled wine sauce, then drop heaped spoonfuls of dough over plums. Scatter with almonds, then bake for 30 minutes or until golden.

Garnish cobbler with extra rosemary sprigs and serve with remaining mulled wine sauce and double-thick cream. ✕



Mulled wine
plum cobbler



early RISER

From pillowy cinnamon-scented buns to oozy fontina-filled flatbreads, **Matt Preston** rolls up his sleeves to bring you homemade sweet and savoury breads from around the world.

PHOTOGRAPHY BEN DEARNLEY STYLING DAVID MORGAN

MATT PRESTON.

Swedish pecan
& cinnamon buns
(recipe p 74)



“As I’ve grown older and wiser, I’ve learnt to love the earthy joys of the bake, and the satisfaction of making your own breads and rolls – assuming you can make them quickly.”

I DID NOT TAKE to baking early. As a hungry child, there is little joy in hours spent watching an oven for something good to come out of it. As I’ve grown older and wiser, however, I have learnt to love the earthy joys of the bake and the satisfaction of making your own breads and rolls – assuming you can make them quickly and without all the usual palaver. That’s what I hope these six recipes represent: simple baking that makes you feel like a domestic god or goddess, but without the usual sacrifices.

They’ll also give you, your family and your friends a really good feed. Plus, you also get to use the throwaway (but loaded with honey-rich smugness) line, ‘yeah, I baked that myself’, when shrugging off their effusive praise. Sweet!

PRAWN & BACON FLATBREADS

MAKES 4

Thicker flatbread and the smokiness of cumin gives this simple bread recipe a makeover – and the strength to hold some heavyweight fillings.

- 1 cup (280g) thick Greek-style yoghurt**
- 2 cups (300g) self-raising flour**
- 1 tsp cumin seeds**
- 3 limes**
- 2 tbs olive oil, plus extra to brush**
- ½ cup (150g) Kewpie mayonnaise**
- 3 drops Maggi seasoning**
- 4 streaky bacon rashers**
- 600g green prawns, peeled, deveined**
- 2 garlic cloves, finely chopped**
- 2 avocados, flesh chopped**
- ¼ iceberg lettuce, shredded**

Place the yoghurt, flour and cumin seeds in the bowl of an electric mixer fitted with a dough hook. Knead on low speed for 2 minutes or until a smooth dough forms. Turn out onto a lightly floured surface and divide into 4 equal portions. Shape each into a ball, then roll out to 20cm discs. Place discs between sheets of baking paper and cover with a tea towel.

Peel and segment limes, then cut each segment into 3. Place in a bowl with 1 tbs oil and set aside in a warm place (this softens their acidity without losing their vibrancy). In a separate bowl, combine mayonnaise and Maggi seasoning.

Place a large frypan over medium-high heat. Brush one flatbread with oil and place in the pan. Cook for 2 minutes each side or until slightly blistered. Remove and repeat with remaining flatbreads, then set aside and cover to keep warm.

Heat remaining 1 tbs oil in a pan over medium-high heat. Cook the bacon, turning, for 4-5 minutes until crisp and golden. Drain on paper towel, then roughly chop. Keep fat in the pan and return to the heat. Cook the prawns, turning, for 2-3 minutes until almost cooked, then add the garlic and cook for a further 1-2 minutes until fragrant.

Spread 1 tbs mayonnaise mixture on each flatbread. Top with avocado, bacon, lettuce, prawns and lime to serve.

MATT PRESTON.



Black buns with
smoked trout.
Opposite: prawn
& bacon flatbreads.

Hot ice cream bread



BLACK BUNS WITH SMOKED TROUT

MAKES 12

France's dreamiest pastry chef is, apparently, according to the woman I love – and, in fact, to most women I know – my old mate Gontran Cherrier. And if that wasn't enough, he's also the flavour of the month in the City of Love, for the colourful buns he sells in his uber-hip Montmartre patisserie. While I'll never look like him, at least I can steal his idea for a jet-black bun, and give it an Aussie twist by filling it with trout and cream cheese and the fresh crunch of cos lettuce. Begin this recipe 1 day ahead.

2 x 7g sachets (1 tbs) dried instant yeast
1kg bread flour, sifted
150g squid ink (available from fishmongers and gourmet shops)
Olive oil, to grease
2 tsp caster sugar
1 telegraph cucumber, peeled, seeds removed, thinly sliced into ribbons
250g softened cream cheese
1 baby cos lettuce, leaves separated
300g smoked ocean trout
1 red onion, halved, very thinly sliced
2 tbs small capers, rinsed, drained
1 lemon, cut into wedges

Combine yeast with 1 cup (250ml) warm water in a bowl. Stir to combine, then set aside for 5 minutes or until frothy.

Place the flour and a pinch of salt in the bowl of an electric mixer fitted with a dough hook. Combine squid ink with 2 cups (500ml) water. With the motor running on low speed, gradually add the squid ink mixture, along with the yeast mixture. Knead for 5 minutes or until well combined (note that it will be a very wet dough). Transfer dough to a large oiled bowl, cover with plastic wrap, then chill overnight or until tripled in size.

Preheat the oven to 200°C. Line 2 baking trays with baking paper. Using a ½ cup (125ml) measuring cup, divide the dough into 12 portions.

Oil your hands slightly and shape dough into smooth balls. Place, 4cm apart, on the baking trays and bake for 30 minutes or until the crust looks matt black and set, and the inside sounds hollow when tapped.

Meanwhile, combine sugar and 1 tsp salt in a bowl. Add the cucumber and toss to combine. Set aside.

Split the rolls horizontally (don't cut all the way through). Spread the cream cheese over base of each roll, top with a lettuce leaf, drained cucumber, then the trout, onion and capers. Spread more cream cheese on the top lid. Serve with lemon wedges.

HOT ICE CREAM BREAD

MAKES 1 LOAF

This is one of those recipes that just sounds impossible, but the result is a cakey loaf with a crunchy crust. Take this bread to next-level status by serving with slices of frozen salted butter. The contrast in texture when combined with the contrasting temperature of the frozen butter makes this a strangely addictive bake.

1½ cups (225g) self-raising flour
2 cups (500ml) melted vanilla ice cream, plus extra frozen ice cream to serve
1 tsp vanilla extract
250g punnet strawberries, hulled, roughly chopped
2 tbs caster sugar

Preheat the oven to 180°C. Grease and flour a 12cm x 22cm loaf pan. Combine the flour, melted ice cream and vanilla in a large bowl and stir until the mixture is just combined but still lumpy. Transfer the mixture to the prepared pan and bake for 35-40 minutes until golden and a skewer inserted into the centre comes out clean. Set aside to cool slightly, then turn out onto a wire rack.

Meanwhile, combine the strawberries and sugar in a bowl and toss to coat.

Slice the bread while warm and serve with strawberries and extra ice cream.





SWEDISH PECAN & CINNAMON BUNS

MAKES 16

Sweden is one of the great baking destinations of the world. The rather stunning journey over the mountains between northern Sweden to the old Norwegian capital of Trondheim is made all the sweeter with a bag of these fragrant cinnamon-scented beauties.

220ml milk

2½ tbs caster sugar

7g sachet (2 tsp) dried instant yeast

450g bread flour, plus extra to dust

250g chilled unsalted butter

2 eggs, lightly beaten

1 tbs ground cinnamon

¾ firmly packed cup (185g) brown sugar

3 cups (420g) pecans

½ cup (125ml) maple syrup

1 cup (150g) pure icing sugar

Combine 160ml milk and caster sugar in a saucepan over low heat to warm slightly, then remove from heat. Transfer mixture to a small bowl, add yeast, stir to combine, then set aside for 5 minutes or until frothy.

Sift the flour into the bowl of an electric mixer with 1 tsp salt. Chop 100g butter into 1cm cubes and add to the bowl. Rub butter into flour mixture until it resembles coarse breadcrumbs. Make a well in the centre and pour in the eggs. Knead with a dough hook on low speed for 1-2 minutes until combined, then add the yeast mixture. Knead on low speed for a further 8-10 minutes until dough is soft. Transfer

dough to an oiled bowl, cover with a damp tea towel and stand in a warm place for 1 hour or until doubled in size.

Meanwhile, place cinnamon, ½ cup (125g) brown sugar, 1 cup (140g) pecans and 1½ tsp salt in a food processor and whiz until finely chopped. Add another ½ cup (70g) pecans and pulse until the pecans are roughly chopped.

Knock back the dough on a lightly floured surface, then divide into 2 portions. Dust the tops with flour, then roll out on baking paper into two 24cm x 36cm rectangles. Melt remaining 150g butter and lightly brush a little over each rectangle. With a long edge facing you, gently press half the pecan mixture into one rectangle, leaving a 3cm gap along the top edge. Working from the edge closest to you, roll up the dough, making sure to tighten the roll as you go. Using the blunt edge of a knife, seal the edge along the seam. Repeat with the second rectangle and remaining pecan mixture. Place rolls on a baking tray, seam-side down, then chill for 30 minutes to rest and firm up.

Meanwhile, roughly chop the remaining 1½ cups (210g) pecans, then combine two-thirds (reserving the remaining third to garnish) with maple syrup, remaining melted butter (left over after brushing) and remaining ¼ cup (60g) brown sugar.

Remove the rolls from the fridge and cut each into 8 slices. Evenly spread the maple-pecan butter into a 30cm-deep heavy-based baking dish, then sprinkle with ½ tsp sea salt. Arrange the slices, cut-side up, evenly around the dish with 2-3cm spaces between. Cover the dish with plastic wrap and set aside in a warm place for 30 minutes or until risen.

Preheat the oven to 180°C. Remove the plastic wrap and bake buns for 35-40 minutes until golden and cooked through (cover with foil if browning too quickly). Set aside to cool slightly.

To make the icing, combine the icing sugar and remaining ¼ cup (60ml) milk in a bowl. Invert the buns onto a platter so the pecan-caramel side is facing up. Sprinkle over the reserved chopped pecans and drizzle with icing to serve.

YOGHURT BREAD PIADINA WITH FONTINA

MAKES 6

1 cup (280g) thick Greek-style yoghurt

2 cups (300g) self-raising flour, plus extra to dust

1 tbs olive oil, plus extra to brush

1 garlic clove, crushed

350g baby spinach leaves

Juice of ½ lemon

250g fontina cheese, sliced

250g truss tomatoes, seeds removed, chopped

Combine yoghurt, 1½ cups (225g) flour and ½ tsp salt in the bowl of an electric mixer fitted with a dough hook. Knead on low speed for 2 minutes or until a wet dough forms. Scatter remaining ½ cup (75g) flour on a clean surface. Transfer the dough to the surface and knead by hand, stretching it corner to corner, and bringing in the remaining flour until smooth and elastic. Form into a log and cut into 6 equal portions. Shape into balls and set aside. Lightly dust the surface with extra flour, then roll each ball into a 20cm disc. Place discs between sheets of baking paper and cover with a clean tea towel until ready to cook.

Heat oil in a large frypan over medium heat. Add the garlic and cook for 10 seconds, then add the spinach and toss to combine. Cook for 1-2 minutes until the spinach starts to wilt, then stir through lemon juice. Drain any excess liquid from the spinach, remove from the pan and set aside to keep warm.

Wipe the pan clean and return to medium-high heat. Brush 1 flatbread on both sides with oil and place in the pan. Cook for 1-2 minutes until light golden and bubbles start to form, then flip over. Place one-sixth of the cheese over half of the flatbread, then top with some spinach and tomato. Season, reduce heat to low, then fold over half of the flatbread to encase the filling. Cook for a further 1-2 minutes, then flip and cook for a further 1 minute or until melted and warmed through. Repeat with remaining flatbreads, cheese, spinach and tomato.

MATT PRESTON.

Yoghurt bread piadina
with fontina

MATT PRESTON.

MEMPHIS BANANA BREAD

SERVES 6

Elvis loved peanut butter and banana sandwiches, so this seemed the perfect makeover for my favourite banana bread recipe, fortuitously known in our house as 'rockstar banana bread' because the recipe is seemingly indestructible.

1 cup (220g) caster sugar
175g softened unsalted butter
2 eggs
3 ripe bananas, mashed,
plus 5 firm bananas
1¾ cups (260g) plain flour
1 tsp bicarbonate of soda
100g brown sugar
Juice of ½ lemon

300ml thickened cream,
whisked to soft peaks
½ cup (75g) salted peanuts,
chopped
100ml rum

Preheat the oven to 180°C. Lightly grease and line a 1.25L loaf pan with baking paper.

Using electric beaters, beat caster sugar and 125g butter until thick and pale. Add the eggs and mashed banana, then beat on low speed until combined. Add the flour, bicarbonate of soda and ½ tsp salt, and stir until just combined. Pour the mixture into the prepared loaf pan and bake for 55 minutes or until a skewer inserted into the centre comes out clean.

Set aside to cool slightly, then turn out onto a wire rack to cool completely.

To make the topping, place brown sugar and remaining 50g butter in a saucepan over medium heat, stirring until sugar dissolves. Slice firm bananas at an angle and toss in lemon juice to coat, then add to pan. Cook, tossing, for 1-2 minutes until banana starts to soften and caramelize.

To serve, slice banana bread and toast lightly. Top with the caramelised banana, whipped cream and peanuts. Place the rum in a small saucepan over medium heat and warm slightly. Tilt the pan slightly away from yourself. Carefully light a match and ignite the rum, then immediately pour flaming rum over the plated banana bread, bananas and cream. ✕



SWEET SURPRISE

A little sugar and spice is the secret to this smart muffin recipe made using Easter eggs and **MasterFoods®** Vanillin Sugar.

EASTER EGG MUFFINS

Makes 12

2¼ cups (340g) self-raising flour
¾ cup (155g) caster sugar
1 egg
½ cup (125ml) sunflower oil
¾ cup (185ml) milk
12 mini chocolate Easter eggs, unwrapped
¼ cup (55g) MasterFoods Vanillin Sugar,
for dusting

Preheat oven to 160°C. Line twelve 1/3-cup capacity non-stick muffin pans with paper patty cases.

Sift flour into a bowl and stir in sugar. Make a well in the centre. Combine egg, oil and milk in a jug and pour mixture into the well. Using a large metal spoon, stir until just combined. Do not over mix.

Spoon ¾ of the mixture into prepared cases. Press an Easter egg into the centre of each muffin making sure it does not touch the bottom. Spoon over remaining batter, making sure to cover Easter eggs completely. Sprinkle tops of muffins liberally with vanillin sugar (approximately 1 tsp per muffin).

Bake for 20 minutes or until muffins are light golden and spring back when lightly pressed at centre. Stand in pan for 2 minutes before turning out onto a wire rack. Serve warm.

TIP: Muffins are best eaten on day of baking. Once cooled, you can wrap individually in plastic wrap and freeze for up to 3 months. Leave to defrost and eat at room temperature or warm slightly in the microwave.



SUGAR AND SPICE MAKE ALL THINGS NICE

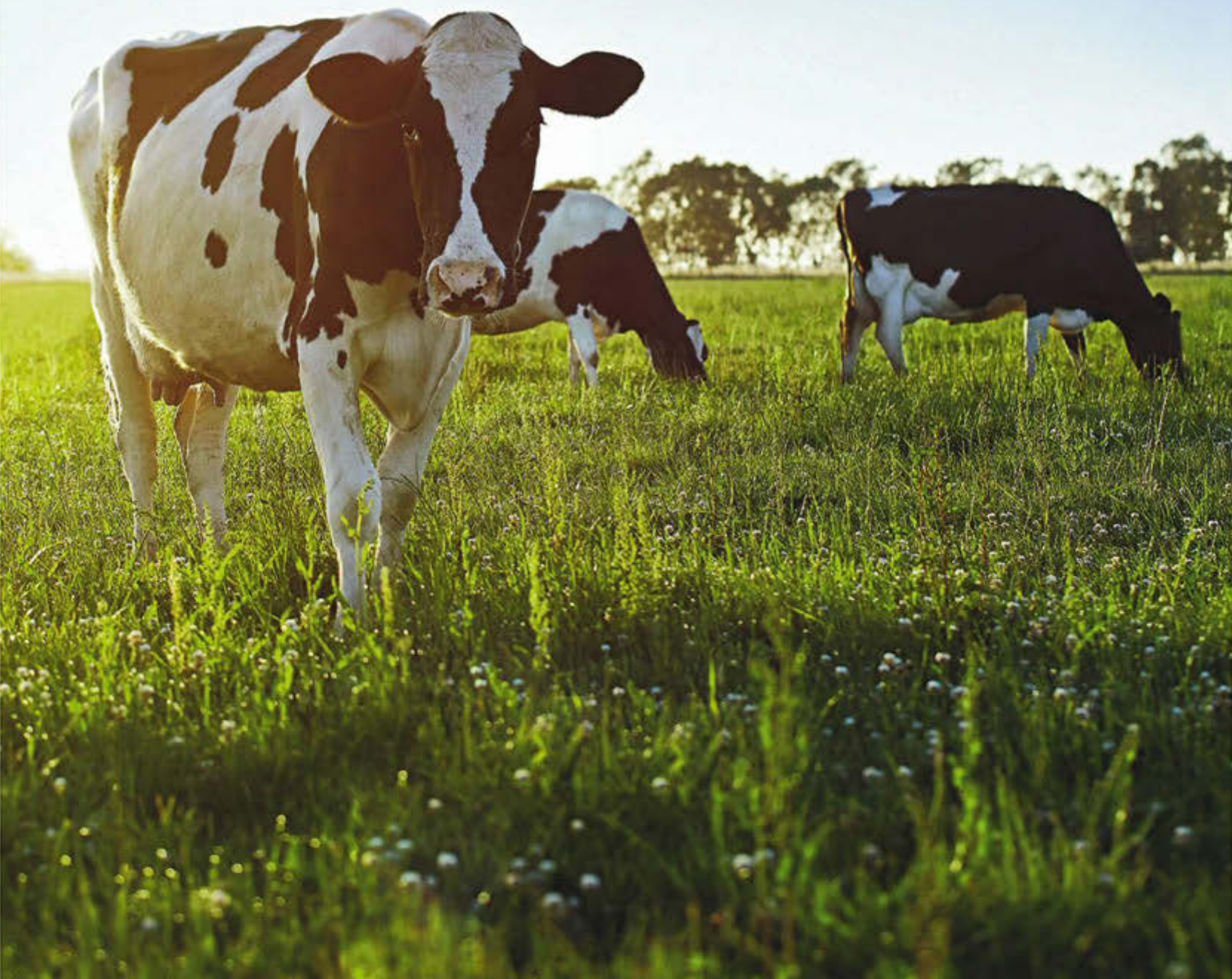
MasterFoods Vanillin Sugar is a special blend of fine white sugar and aromatic vanilla. In a ready-to-sprinkle bottle, it adds a light fresh flavour to porridge and cereal, and tastes delish sprinkled on fruit or ice-cream. Use it to sweeten coffee or tea and add a little to a smoothie or milkshake. **For more recipes and information, visit taste.com.au/easterbaking**

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On an organic farm in the rich pastures of the Goulburn Valley in Victoria, an Australian family is following age-old traditions and working with nature to produce pure pot-set yoghurt.





Peter Smith, John Schofield and Melinda Smith



Jalna is a second-generation Australian family business, passionate about making traditional pot-set yoghurt.

pure pot-set quality

Peter and Melinda Smith, who run the Jalna biodynamic organic farm for the McLaren family, believe life should be as simple and uncomplicated as possible. On the farm, located just outside of Echuca in Victoria, they adopt a holistic, organic approach. They lovingly tend to the lush pastures and herd of cows to supply the best-quality milk to make Jalna's traditional pot-set yoghurts. Jalna produces yoghurt in the most natural way – they simply take the fresh milk sourced from local farms, add friendly probiotic cultures, place it in pots, sealing with a lid, and create the ideal environment to let nature do the rest. Jalna is a second-generation family business, with the McLaren story beginning over 36 years ago when they purchased a small dairy from a Polish migrant who specialised in making cheese, cream and pot-set yoghurt. The dairy was called 'Jalna', so they decided to keep the name and continue the pot-set tradition.

Quality Assurance Manager, John Schofield, is always on hand to ensure the finest ingredients are used to make the yoghurts, with absolutely no artificial ingredients, gums, stabilisers or cane sugar. The team is passionate about the way they make their yoghurt and believe that the delicious results speak for themselves – they know that food made in a natural way not only tastes better, but is better for you. "Life in Australia is wonderful, with our vast outdoors and abundance of delicious foods and fresh ingredients," says Melinda. "We want Australians everywhere to enjoy our small contribution."

visit www.jalna.com.au

A little pot of purity





SILVIA COLLOCA *at* HOME

Far from her hometown of Milan, regular contributor Silvia Colloca shares an Italian Easter feast in Sydney with family and friends.

PHOTOGRAPHY PETRINA TINSLEY STYLING VIVEN WALSH



Colomba (Easter sweet bread)
with amaretto mascarpone
(recipe p 88)

ENTERTAINING.

Easter is an important time on my family's entertaining calendar. Growing up in Italy, Easter was the much-anticipated feast that signalled the end of *Quaresima* (Lent) and that heralded the longed-for spring season. Lent finally coming to an end was not taken lightly by my older siblings and me. After 40 days of no lollies, no chocolate and no special treats (unless we were willing to recite the rosary for one hour), we would eagerly visit our Nonna Irene, knowing that freshly baked treats would be on offer to reward our frugality.

Easter in Italy is a time of indulgence, best served with copious amounts of chocolate eggs, the opulent *pastiera Napoletana* (an orange-flavoured ricotta and wheat tart) and the famous Sicilian *cassata*. The queen of all desserts, though, is *colomba*, a sweet bread very similar to panettone, but shaped like a dove from which it gets its name (*colomba*). Colomba is widely available in colourful packaging in all stores, but for me and my mum, nothing comes close to the fragrance of one that is home-baked. Yes, I will concede it is slightly labour-intensive, but the effort is well worth the pain! With this in mind, here is my family's version, and this Easter I am so lucky to have my mum, Loredana, and dad, Marco, here to help with the kneading.

Easter savoury offerings in Italy are a celebration of spring, from tender lamb and sweet garden peas, to asparagus tips of an intense emerald green. Fresh pasta is always on the menu – and there are no rules as far as the sauce goes: anything will do so long as you roll your own dough.

These days, I have swapped my seasons around and I enjoy the cooler breeze of the mild Sydney autumn and the abundance of exciting produce it brings, such as the cornucopia of mushrooms making a welcome appearance at market stalls. For today's lunch, my friend, stylist Jono Fleming, has joined my sons, Raphael and Miro, and my mum and dad to share our authentically Italian meal, with silky homemade pasta, succulent braised lamb shanks with potatoes and lemon (my dad's absolute favourite) and my homemade colomba with Marsala-soaked sultanas. The spirit remains unaltered – cherishing the snug feeling of preparing robust, warming food to share with the ones I love.





Get the look

PREVIOUS PAGES: Silvia: 'Stripes wide black' cushion, \$175 (large), EDIT • Florence Broadhurst 'Spring Floral' cushion in black, \$105, Alfresco Emporium • 'X' cushion in light grey, \$95, Rust **Colomba:** Steel cake stand, \$95, White Home • Vintage cutlery, from \$20, The Bay Tree • 'Camargue' small white plate, \$55; and 'Black tie' plate with black rim, \$95, both Marie-Helene Clauzon **THIS PAGE: No-knead bread:** food cover and rattan tray, \$45 (small), Beachwood • 'Camargue' folded small white dish, \$29, Marie-Helene Clauzon **Silvia and Mario:** 'Venus' timber candle holder, \$49 (set of 2), and rattan placemats, \$70 (set of 4), all Beachwood • 'Camargue' large round plates, \$95, Marie-Helene Clauzon • Terracotta casserole in Nutmeg, \$135, Sambonet **Roasted cauliflower:** 'Camargue' oval white platter, \$95, Marie-Helene Clauzon • Black spoon (part of serving set), \$49, White Home **Tray with bowls:** Wicker and rope tray in white, \$69.95 (large), Alfresco Emporium • 'Avignon' washed-linen tablecloth in Putty, \$325, White Home • 'Camargue' large round plates (as before) • Vintage wooden pegs, \$25 each, Beachwood • 'Avignon' washed-linen napkins in white, \$80 (set of 4), White Home • Florence Broadhurst 'Cockatoo' napkins in black, \$6.95 each, Alfresco Emporium • 'Porcelain Dusk' bowl in Light, \$35 (small), Studio Enti



Clockwise from top left: no-knead bread (recipe p 84); Silvia and her father Mario; roasted cauliflower with anchovy & parsley sauce (recipe p 86).





Pasta handkerchiefs
with mushroom ragu.
Above: Jono Fleming
with Miro and Raphael.

Get the look

THIS PAGE: Pasta handkerchiefs: Rattan placemats, 'Camargue' large round plates, 'Avignon' washed-linen napkins in white, 'Porcelain Dusk' bowl in Light, and Florence Broadhurst 'Cockatoo' napkin in black (all as before) • Black bowl, \$42, White Home • Vintage fork, from \$20, The Bay Tree

OPPOSITE: Torta pasqualina: Florence Broadhurst 'Cockatoo' napkin in black, vintage fork, 'Camargue' small white plate and 'Black tie' plate with black rim (all as before) • Round cheeseboard in marble and mango wood, \$155, Beachwood

NO-KNEAD BREAD

MAKES 1 LOAF

The secret to this recipe is proving the dough overnight. As you don't knead the dough, the air bubbles stay trapped, resulting in a loaf with a soft, airy crumb. Begin this recipe 1 day ahead.

3 cups (450g) plain flour
1/2 tsp dried instant yeast

Combine flour, yeast and 350ml room temperature water in a large bowl. Add 2 tsp salt and stir to combine (the mixture will be quite sticky). Cover with plastic wrap and set aside to rest for 10 hours or overnight until tripled in size.

Turn out dough onto a lightly floured surface, then using your hands, form into a ball. Gently wrap in a tea towel dusted with flour. Set aside for a further 1½ hours.

Preheat the oven to 220°C. Place a cast iron pot, without the lid, in the oven to preheat for 40 minutes. Place dough in the preheated pot, cover with the lid and bake for 30 minutes. Remove lid and bake for a further 15-20 minutes until golden. Remove from pot and cool to room temperature before serving.

PASTA HANDKERCHIEFS WITH MUSHROOM RAGU

SERVES 6 AS A STARTER

You will need a pasta machine.

2½ cups (400g) '00' flour
4 eggs, lightly beaten
Semolina, to dust
1/3 cup (80ml) extra virgin olive oil
2 eschalots, thinly sliced
1 garlic clove, finely chopped
1/2 bunch flat-leaf parsley, leaves picked, stalks finely chopped
1/2 tbs thyme leaves, finely chopped
600g mixed mushrooms (such as pine, portobello, king brown, chestnut or slippery jack), roughly chopped
1/2 cup (125ml) white wine
20g unsalted butter
Finely grated zest of 1 lemon

To make the pasta, place the flour in a mound on a clean work surface and make a well in the centre. Pour in the eggs and 1/2 tsp salt, then, using your hands, gradually incorporate the eggs into the flour to form a soft dough. Knead for 5-8 minutes until smooth and elastic. Enclose dough in plastic wrap and chill for 30 minutes.

Divide the dough into 4 equal portions, then enclose 3 portions in plastic wrap and set aside. Starting on the thickest setting of your pasta machine, run the dough through 2-3 times, folding it in half each time, until smooth and elastic. Continue rolling the dough through the settings 2-3 times, reducing the thickness each time, until 2mm thick. Place pasta sheet on a semolina-dusted tray and cover with a clean tea towel while you roll remaining dough portions.

Dust each sheet of pasta with semolina, then, using a sharp knife, slice each sheet into rough triangular shapes that resemble handkerchiefs. Dust again with semolina and set aside.

To make the mushroom ragu, heat the oil in a large frypan over medium heat. Add the eschalot, garlic, parsley stalks and thyme, and cook, stirring, for 1 minute or until fragrant. Increase heat to high and add the mushrooms. Cook, stirring, for 2-3 minutes, then add the wine and simmer for 2-3 minutes until most of the liquid has evaporated. Reduce heat to low, cover with a lid and cook for a further 4-6 minutes, then add the butter and stir to combine. Season and remove from the heat.

Cook pasta in a large saucepan of boiling salted water for 2 minutes or until al dente. Drain, reserving a little cooking water. Add pasta to the ragu and toss to combine. Return the pan to high heat and cook, tossing, for 1 minute or until heated through. Add a little cooking water, if necessary, to loosen.

Divide pasta among bowls and garnish with parsley leaves, lemon zest and freshly ground pepper to serve.

ENTERTAINING.



Torta pasqualina
(Easter savoury pie)

ENTERTAINING.

TORTA PASQUALINA (EASTER SAVOURY PIE)

SERVES 6-8 AS A STARTER

2 tbs extra virgin olive oil
1 garlic clove, bruised
2 bunches silverbeet, thick white stalks discarded, leaves finely chopped
400g ricotta, drained
1 tsp grated nutmeg
Finely grated zest of 1/2 lemon
1/2 cup (50g) grated parmesan
1/2 cup (50g) grated pecorino
7 eggs
375g frozen puff pastry (we used Careme All Butter Puff Pastry), thawed

Preheat the oven to 200°C. Grease a 26cm springform cake pan.

Heat oil in a large frypan with a lid over high heat. Cook garlic for 30 seconds or until fragrant. Add silverbeet and cover with the lid. Cook for 3-4 minutes until wilted. Season with salt and set aside to cool. Remove garlic and discard. Drain silverbeet in a colander, pressing down to remove excess liquid.

Combine the silverbeet, ricotta, nutmeg, lemon zest, cheeses and 2 eggs in a large bowl, season and set aside.

Roll out the pastry on a lightly floured surface until 5mm thick, then line the base and 4cm up the side of the pan to form a rim. Cut the remaining pastry into four 26cm-long strips. Spoon ricotta mixture into base, smoothing surface with a spoon. Make four evenly spaced indents in the filling, then crack an egg into each. Arrange 4 pastry strips in a criss-cross pattern over the filling to create 8 wedges. Lightly beat remaining egg and brush over pastry. Transfer to a baking tray and bake for 40-45 minutes until golden and crisp.

ROASTED CAULIFLOWER WITH ANCHOVY & PARSLEY SAUCE

SERVES 4-6 AS A SIDE

1 large cauliflower, cut into large florets
100ml extra virgin olive oil
Finely grated zest and juice of 1 lemon
6 anchovy fillets in oil, drained, chopped

1/4 cup (50g) capers, rinsed, drained, roughly chopped
1 eschalot, thinly sliced
1/2 bunch flat-leaf parsley leaves, roughly chopped

Preheat oven to 200°C. Line a large baking tray with baking paper. Cook cauliflower in a large saucepan of boiling salted water for 3-5 minutes until par-cooked. Drain and return to pan over low heat. Stir for 30 seconds to remove excess water. Toss cauliflower with 1/4 cup (60ml) oil and 1/2 tsp salt, then place on prepared baking tray, and roast, turning occasionally, for 25-30 minutes until tender and golden.

Meanwhile, to make dressing, place lemon zest and juice, anchovy, capers, eschalot, parsley and remaining 2 tbs oil in a jar, seal, then shake to combine.

Arrange the cauliflower on a platter, drizzle with the dressing and season with freshly ground pepper to serve.

BRAISED LAMB SHANKS WITH POTATOES, OLIVES AND LEMON

SERVES 4

4 French-trimmed lamb shanks
1/4 cup (35g) plain flour
1/3 cup (80ml) extra virgin olive oil
3 garlic cloves, bruised
1 red onion, thinly sliced
1 carrot, roughly chopped
1 celery stalk, roughly chopped
3 thyme sprigs, plus extra thyme leaves to serve
3/4 cup (185ml) white wine
2 cups (500ml) chicken or beef stock
3 desiree potatoes (about 600g), peeled, cut into wedges
3/4 cup (150g) pitted mixed olives
Finely grated zest of 1 lemon

Dust the lamb in flour. Heat 2 tbs oil in a large casserole over medium-high heat. Season the lamb, then cook, turning, for 6-8 minutes until browned. Remove from pan and set aside.

Reduce heat to medium and add the garlic, onion, carrot, celery, thyme and remaining 2 tbs oil. Cook for 2-3 minutes until fragrant. Return lamb to the casserole

Silvia's

PLAN There's nothing I enjoy more than having friends and family over for dinner. I try to get organised and prepare as much as I can in advance, so that I can enjoy my guests' company instead of slaving in the kitchen. Even when the menu calls for some intense work, I try to think of it as part of the enjoyment. Cleaning up afterwards, however, is a different matter...

TABLE My boys, Raphael and Miro, like to help pick flowers and herbs from the garden to dress the table. I use freshly cut rosemary or thyme to nestle on top of linen napkins, then all I add is simple cutlery and crockery, and candles to set the mood. If the weather allows, I set the table on our deck, to enjoy the tranquil Pittwater views.

PLAYLIST My iPod is an eclectic mess of operas and classical music mixed with hard rock. To avoid quizzical looks, my husband Richard is the DJ. His more sensible dinner party list includes some of the best Italian singers and our absolute favourite, Adriano Celentano.

WINE My friend Marziale says, "A glass of prosecco is good at any time of day." So I always greet guests with the pop of a prosecco bottle and serve it in chilled Champagne flutes. As for wine, my loyalty lies with pinot grigio and Trebbiano d'Abruzzo, two examples of stunning crisp, dry white wine. And to accompany meats and pasta sauces, I always favour a good Montepulciano d'Abruzzo.

Get the look

OPPOSITE: Vase setting: Tall white and taupe vase, \$105, and small white and taupe vase, \$28, both No Chintz • 'Stripes wide black' cushion, Florence Broadhurst 'Spring Floral' cushion in black, and 'X' cushion in light grey (all as before)
Table setting: Rattan placemats, 'Camargue' large round plates, black bowl, 'Avignon' washed-linen napkins in white, vintage pegs, Florence Broadhurst 'Cockatoo' napkins in black, 'Porcelain Dusk' bowl in Light, and vintage knives and forks (all as before) • Small glass cake stand, \$65, and tall pitcher in white, \$95, both White Home • 'Porcelain Dusk' tea cup in Light, \$30, Studio Enti • 'Cosmopolitan' martini glass, \$7.95, Alfresco Emporium • 'Sisal' black and white stripe basket, \$45, Beachwood • Glass siphon, \$75, Rust Wines: 'Verdon' condiment bowl, \$29, Marie-Helene Clauzon **Lamb shanks:** Terracotta casserole in Nutmeg (as before) • Diamond encaustic black and white tile, \$150/m², Taplow Tile + Stone



Clockwise (from top left): Miro and Raphael; Silvia's mum Loredana; braised lamb shanks with potatoes, olives and lemon.



ENTERTAINING.



Colomba (Easter sweet bread) with amaretto mascarpone. Above: Silvia and her sons, Raphael and Miro.

Get the look

Colomba: Steel cake stand and 'Camargue' small white plate (all as before).

and season. Increase heat to high and add wine, scraping the bottom of pan. Cook for 1-2 minutes until evaporated. Add stock and enough water to cover lamb. Reduce heat to low, then cover with a lid and cook for 2 hours. Add potatoes and olives, cover and cook for a further 45 minutes or until the lamb is very tender and potatoes are cooked through. Remove the lid and simmer for 10-15 minutes until reduced by one-third. Remove from heat and season.

Sprinkle lamb shanks with lemon zest and extra thyme leaves to serve.

COLOMBA (EASTER SWEET BREAD) WITH AMARETTO MASCARPONE

SERVES 8-10

Silvia bakes her colomba in a paper baking mould from Italy. To purchase a mould, visit: bakerybits.co.uk. Begin this recipe 1 day ahead.

1/4 cup (60ml) lukewarm milk
2 tsp dried instant yeast
4 1/3 cups (690g) bread flour
2/3 cup (150g) caster sugar
120g softened unsalted butter
2 tbs honey
2 tsp vanilla bean paste
3 eggs
3/4 cup (120g) sultanas, soaked in 2 tbs amaretto and 1/3 cup (80ml) warm water
Finely grated zest of 1 orange

GLAZE

1/4 cup (25g) almond meal
2 tbs icing sugar, plus extra to serve
1 eggwhite
1/4 cup (40g) almonds

AMARETTO MASCARPONE

1 cup (250g) mascarpone
100ml double-thick cream
2 tbs amaretto (almond liqueur)
2 tbs icing sugar
1 tsp vanilla bean paste

Combine the milk and yeast in a bowl, then set aside for 5 minutes or until bubbles appear on the surface.

Whisk 1/4 cup (40g) flour into yeast mixture. Cover with a tea towel and stand in a warm place for 1 hour or until frothy.

Add 150ml water to yeast mixture and stir to combine. Whisk in another 2/3 cup (100g) flour. Cover with a clean tea towel. Stand in a warm place for a further 1 hour.

Transfer dough to the bowl of an electric mixer fitted with a dough hook. Add 2 tbs sugar and 3/4 cup (120g) flour, then knead on low speed for 5 minutes. Add half the butter and knead for a further 2 minutes or until combined. Cover with a clean tea towel and stand in a warm place for 1 1/2 hours or until doubled in size.

Return bowl to the mixer. Add remaining 2 3/4 cups (430g) flour and knead on low speed for 1 minute. Add the honey, vanilla and remaining 1/2 cup (110g) sugar, and knead for a further 3-4 minutes. Add the remaining 60g butter, a little at a time, until combined. Add eggs, 1 at a time, beating well after each addition. Continue kneading on medium-low speed for 15-20 minutes until elastic and smooth. If the dough feels wet, add 1-2 tbs more flour and beat until smooth. Drain the sultanas, discarding liquid, and gently fold through dough with the orange zest. Place dough in a lightly oiled bowl. Cover with a clean tea towel and stand in a warm place for 1 hour.

Turn out dough onto a floured surface and, using your hands, stretch to form into a rough rectangle. Fold the rectangle into three, then re-shape dough into a ball. Place in a lightly oiled bowl and rest for 2-3 hours until doubled in size.

Grease a 28cm round cake pan or paper colomba baking mould. Stretch, fold and form dough into a ball as before. Transfer to the pan. Cover with a tea towel, then place in a large plastic bag (this will aid the fermentation process). Chill overnight.

The next day, preheat the oven to 180°C.

For the glaze, combine almond meal, icing sugar, eggwhite and 1 tbs water. Remove colomba from bag and gently brush with glaze. Arrange almonds on top, then bake for 1 hour or until golden and cooked through (cover loosely with foil if browning too quickly). Cool in pan.

For the amaretto mascarpone, combine all the ingredients in a bowl. Set aside.

Dust colomba with icing sugar and serve with amaretto mascarpone. ✕

#MAKEITYOURWAY



SOFT TACOS WITH CHICKEN ALBONDIGAS AND FRESH GREEN SALSA

SUPER EASY TWIST ON THE TRADITIONAL TACO!

MAKES: 10 SOFT TACOS

500g chicken mince
½ large carrot, grated
Small handful coriander, washed and chopped
Old El Paso™ Taco Spice Mix
400g can baby roma or cherry tomatoes

Fresh Green Salsa

1 ripe avocado
1 cucumber, finely chopped
½ cup coriander leaves, chopped, extra
Juice of 1 lime

To Serve:

Old El Paso™ Mini Tortillas 10pk
Old El Paso™ Mild or Medium Thick 'n Chunky Salsa

Discover more delicious recipes like this from Old El Paso™ on



©General Mills.

1. Combine chicken, carrot, coriander and Taco Spice Mix in a bowl. Take heaped tablespoons of mixture and roll into 30 meatballs. Heat a little oil in a frying pan and brown meatballs. Add tomatoes to pan and simmer gently for 10 minutes or until meatballs are cooked.
2. **Fresh Green Salsa:** In a small bowl, roughly chop avocado and mix with cucumber, extra coriander and lime juice.
3. For deliciously pan toasted soft tacos, heat a non-stick frying pan over a medium heat and brown each Mini Tortilla for 10 seconds on one side only.
4. Serve everything to the table and enjoy!



NEW & IMPROVED TORTILLAS NOW EVEN SOFTER

AUSTRALIAN FLAVOURS.

secret swine **SOCIETY**

To celebrate the 10th anniversary of the popular PorkStar campaign, we asked a few of its chef-ambassadors to share their pork recipes, which use the whole hog, from belly to trotters.

PHOTOGRAPHY BRETT STEVENS STYLING KRISTEN WILSON





"We often have this recipe on the menu at Four in Hand. It's a classic combination, with the apple and celeriac remoulade. Pretty much anything pickled or fruity goes with pork."

COLIN FASSNIDGE

Roast pork loin with bitter greens
and apple (recipe p 94)

AUSTRALIAN FLAVOURS.

IT'S BEEN 10 YEARS since the clever folk at Australian Pork Ltd, the umbrella organisation for local producers, came up with the idea of harnessing the creativity, cachet and culinary nous of the country's top chefs for the PorkStar initiative. The idea was simple – to promote the versatility and quality of our homegrown product by getting it onto restaurant menus, which in turn would have a 'trickle-down' effect on home consumers. Since 2005, some 60 chefs, including those featured here, have become official ambassadors, contributing their recipes to the PorkStar website (porkstar.com.au) and adding plenty of rockstar glam to a sophisticated, yet fun media campaign.

"Over the decade, we've had more than 50 events in our PorkStar national tours, as well as countless PorkStar pop-ups," says Mitch Edwards, Australian Pork's marketing manager. "And I've been thrilled to witness chefs jumping on board, including many who are utilising the whole beast from nose to tail."

"It's been great how PorkStar has worked to get chefs involved, to the point that it's almost like this 'exclusive club'... everyone wants a bit of that action."

One such chef is Colin Fassnidge, of Sydney's Four in Hand and 4Fourteen, whose whole suckling pig, and dishes such as pig's ear schnitzel and crisp pig's tail with prawn, bisque and sorrel mayo, feature regularly on his menu.

"The nose-to-tail thing isn't new to me," he reveals. "It's what I grew up with, but it's good to see it catching on with the younger chefs now."

Colin's long-time colleague, Neil Thompson, who now owns and runs The Little Kitchen in Sydney's Coogee, also has nothing but praise for the PorkStar initiative. "It's a great way of meeting up with other chefs and exchanging ideas," he says. "PorkStar events bring a lot of people together."

Hamish Ingham, of Bar H Dining in Surry Hills, agrees. "I've been involved for two years now, and, of course it's good for your profile as a chef, and for the restaurant, but it's also brilliant at bringing the public's attention to the Australian pork industry – and supporting local producers. That's always been important to me," he says. "It's also a good way to meet others in the industry – chefs and producers. PorkStar sometimes puts on 'secret chef sessions', where we can get together and exchange ideas."

It's a social thing, too, says Colin: "It's been great how PorkStar has worked to get chefs involved, to the point that it's almost like this 'exclusive club'. You know – they get you dressed up like a drag queen and take your photo. Everyone wants a bit of that action," he laughs.

WORDS SALLY FELDMAN

ENGLISH PORK PIES

MAKES 6

Begin this recipe 1 day ahead.

3 pig's trotters, split lengthways
800g boneless pork belly,
rind removed
1 each onion, carrot and celery stalk,
roughly chopped
1/2 bunch each thyme and sage, leaves
picked, plus extra sprigs for stock
200g bacon rashers, rind removed,
finely chopped
200g pork mince
Hot English mustard and cornichons,
to serve

PASTRY

4 cups (600g) plain flour, sifted
150g lard
1 egg, lightly beaten

Place trotters and pork belly in a large saucepan and pour in enough water to just cover. Add onion, carrot and celery with a few sprigs of thyme and sage. Bring to the boil over high heat, skimming off any impurities. Reduce heat to low, cover and simmer for 3 hours. Remove from heat and cool meat completely in liquid. Once cool, remove the pork belly and trotters from the stock and shred, discarding fat from trotters as well as any skin and bone. Strain the stock into a large saucepan, discarding remaining solids, then bring to a simmer over medium heat. Simmer for 15 minutes or until reduced by half. Remove from heat and set aside to cool.

In a large bowl, combine bacon, mince, and shredded trotter and belly meat with the herbs. Season and stir to combine.

For the pastry, preheat oven to 180°C. Place the flour and 1 tsp salt in an electric mixer fitted with a dough hook. Bring the lard and 1 cup (250ml) water to just below boiling point in a small pan over medium heat. Add to the flour mixture, then mix on low speed until a dough forms.

Remove dough from mixer and cut into 6 equal-sized balls. On a lightly floured surface, roll out the balls into 5mm-thick discs. Grease, then line six 10cm round,



“Pork pies are one of my favourite things – you just have to make sure you use lard to get that crunch to the pastry. And you can’t have a proper pork pie without the jelly!”

NEIL THOMPSON

English pork pies

AUSTRALIAN FLAVOURS.

4cm deep, pie moulds with pastry. Divide pork mixture among the pastry cases. Trim excess pastry, then re-roll trimmings until 5mm thick. Using a 11cm pastry cutter, cut into 6 discs. Brush edges of pastry cases with beaten egg, then cover with pastry lids. Trim to remove excess pastry, sealing edges with a fork. Use a knife to pierce a hole in top of pies. Bake for 1 hour or until pies are cooked through and pastry is golden. Set aside on a wire rack to cool.

Pour remaining stock into each pie hole until almost overflowing. Chill overnight.

Serve cold with English mustard and cornichons on the side.

PARMESAN & SAGE PORK CUTLETS WITH SPICED TOMATO RELISH

SERVES 4

4 x 220g pork cutlets
2½ cups day-old sourdough, torn
⅓ cup sage leaves, finely chopped
1¼ cups (100g) finely grated parmesan
2 eggs
⅓ cup (80ml) milk
Plain flour, to dust
Sunflower oil, to shallow-fry
Lemon wedges and salad leaves, to serve

SPICED TOMATO RELISH (makes 3¾ cups)
2kg tomatoes, roughly chopped
2 garlic cloves, finely chopped
1 cup (250ml) white wine vinegar
400g caster sugar
1 tsp ground black pepper
1 tsp ground ginger
½ tsp ground allspice
⅓ tsp cayenne pepper
¼ tsp ground cloves

For the relish, place all the ingredients and 2 tsp salt in a saucepan over high heat and bring to the boil. Reduce heat to low, then simmer for 1¾-2 hours until reduced and thickened. Transfer to sterilised jars. Store for up to 3 months.

Place the cutlets on a board and cover with plastic wrap. Flatten with a rolling pin until 1.5cm thick. Season.

Place sourdough in a food processor and whiz to fine crumbs. Combine in a bowl with sage and parmesan. Whisk eggs and milk together in a bowl, then place flour in a third bowl. Holding the cutlets by the bone, dust with flour and shake to remove any excess. Dip into the egg mixture, then coat with the breadcrumb mixture.

Heat 2cm oil in a large frypan over medium heat. Cook cutlets for 3 minutes each side or until golden and cooked through. Serve with tomato relish, lemon wedges and salad leaves.

ROAST PORK LOIN WITH BITTER GREENS AND APPLE

SERVES 6

1.8kg boneless pork loin, skin scored, rolled, tied at 2cm intervals
¼ cup (60ml) olive oil
3 Granny Smith apples
100g unsalted butter
½ cup (110g) caster sugar
1 bunch sorrel, trimmed
1 bunch large rocket, trimmed
1 red endive, leaves separated
½ bunch radishes, trimmed, thinly sliced
Juice of ½ lemon

PORK SAUCE

2kg pork bones, chopped (ask your butcher)
2 tbs olive oil
2 each onions, carrots and celery stalks, chopped
400ml port
400ml clear apple juice
1 cinnamon quill
2 star anise
2L (8 cups) chicken stock
100g ginger, roughly chopped
1 bunch sage, torn

CELERIAC REMOULADE

450g celeriac
1 Granny Smith apple
Juice of 1 lemon
⅓ cup (150g) whole-egg mayonnaise
2 tbs creme fraiche
2 tbs Dijon mustard
2 tbs finely chopped flat-leaf parsley, plus extra to serve

For the sauce, preheat the oven to 200°C. Place the pork bones in a roasting pan and roast for 30 minutes or until golden. Heat oil in a large saucepan over medium-high heat and cook the onion, carrot and celery for 3-4 minutes until slightly softened. Add the port, bring to the boil and cook for 1 minute, then add the apple juice and two-thirds of the pork bones. In a small frypan, dry-fry the cinnamon and star anise for 1-2 minutes until fragrant. Add to the saucepan with the chicken stock and three-quarters of the ginger. Bring to the boil then reduce heat to low and simmer, uncovered, for 4 hours, skimming off any impurities that rise to the surface. Strain through a fine sieve into a large saucepan.



BELINDA FRANKS

Parmesan & sage pork cutlets
with spiced tomato relish



“There are hundreds of variations on the pork bun – here I have created a sweet, sour, salty and slightly caramelised filling.”

HAMISH INGHAM

Pork buns



Bring stock back to the boil over high heat. Add the sage and remaining ginger and pork bones. Reduce heat to medium and simmer for 20 minutes or until reduced by half. Strain through a fine sieve and skim off any impurities that rise to the surface.

Preheat the oven to 230°C. Place pork loin in a roasting pan, rub with 1 tbs oil, then sprinkle with salt, massaging it into the skin. Roast for 40-45 minutes until the skin is crisp. Reduce heat to 180°C. Roast for a further 1 hour or until pork is cooked through. Transfer to a platter and set

aside to rest, loosely covered with foil, for 10 minutes.

Cut apples in half. Melt butter and sugar in a frypan over medium heat. Cook apples for 3-4 minutes each side until caramelised. Cover and keep warm.

For the remoulade, peel the celeriac and apple and thinly slice into matchsticks. Place in a bowl filled with water and lemon juice. In a separate bowl, combine the mayonnaise, creme fraiche, mustard and parsley, then season. Drain celeriac and apple, pat dry with paper towel, then stir

through the mayonnaise mixture. Garnish with extra chopped parsley.

Combine sorrel, rocket, endive and radish in a bowl and drizzle with lemon juice and remaining 2 tbs oil.

Just before serving, reheat pork sauce and serve alongside pork, with apples, bitter greens and remoulade on the side.

PORK BUNS

MAKES 16 BUNS

1kg boneless pork shoulder
2 cups (500ml) milk
1/2 cup (110g) caster sugar
80g fresh yeast (from gourmet shops)
5 cups (750g) plain flour

STOCK

3 cups (750ml) Chinese rice wine (shaohsing)
2 cups (500ml) dark soy sauce
1 cup (250ml) light soy sauce
1 1/2 cups (330g) caster sugar
1 cup roughly chopped ginger
10 garlic cloves, bruised
1 bunch spring onions, chopped
3 cinnamon quills
8 star anise
Pared zest of 1 orange

DIPPING SAUCE

1 long red chilli, finely chopped
1 tbs rice vinegar
2 tsp sesame oil

For the stock, place all ingredients in a saucepan over high heat and bring to the boil. Reduce heat to medium and simmer for 15-20 minutes. Add the pork to stock, ensuring it is fully submerged, cover with baking paper, then a lid. Reduce heat to low and simmer for 1 1/2-2 hours until tender. Remove the pork from stock and set aside to cool, reserving stock.

Discard rind and excess fat from pork and shred meat. Combine with 1/4 cup (60ml) reserved stock. Cover and set aside.

For the dipping sauce, combine all ingredients in a bowl with 1/4 cup (60ml) reserved stock, then set aside.

To make the buns, warm milk in a pan over low heat, then remove from heat, stir

AUSTRALIAN FLAVOURS.



WARREN TURNBULL

Crispy pork belly with cashew nut
caramel and pickled watermelon

in sugar and yeast. Stand for 5 minutes or until mixture starts to froth.

Place flour and 1 tsp salt in a bowl. Make a well in the centre and add yeast mixture. Use your hands to form into a dough. Turn out onto a floured work surface and knead for 5 minutes until smooth and elastic. Place dough in an oiled bowl and cover with plastic wrap. Rest in a warm place for 30 minutes or until doubled in size.

Divide dough into 16 balls and roll out to 12cm-wide discs. Place 2 tbs of pork mixture in the centre of each disc, then pinch the edges of the dough together and seal to enclose filling. Sit a large bamboo steamer over a wok filled with boiling water. In batches, place buns in the steamer, cover and steam for 12 minutes or until cooked through.

Serve immediately with dipping sauce.

CRISPY PORK BELLY WITH CASHEW NUT CARAMEL AND PICKLED WATERMELON

SERVES 4 AS A STARTER

1kg boneless pork belly
1/4 cup (60ml) rice wine vinegar
1/4 cup (55g) brown sugar
1/4 watermelon (450g),
cut into 5mm pieces
200g pumpkin, cut into 5mm pieces
1/2 daikon (white Japanese radish),
cut into 5mm pieces
Sunflower oil, to deep-fry
2 spring onions, thinly sliced
1 tsp black sesame seeds
Baby shiso and baby coriander
(optional), to serve

CASHEW NUT CARAMEL
3/4 cup (200g) grated palm sugar
1/4 cup (35g) toasted cashews
1 garlic clove
1/2 cup sliced ginger
1/2 tbs fish sauce
1 small red chilli, chopped
1 kaffir lime leaf
1 tbs lime juice

Remove skin from pork belly. Sit a large bamboo steamer over a wok filled with boiling water. Place pork in the steamer, cover and steam for 1 hour, topping up with extra boiling water if necessary. Remove pork from steamer and place on a baking tray lined with baking paper. Cover pork with more baking paper and another tray, then weigh down with cans and place in the fridge for at least 2 hours to firm up.

Meanwhile, for the caramel, place palm sugar and 1/4 cup (60ml) water in a small pan over medium heat and bring to the boil. Reduce heat to medium and cook, swirling the pan to ensure all the sugar dissolves, for 3-4 minutes until a light caramel forms. Set aside to cool slightly. Whiz the cashews in a small food processor until fine crumbs. Remove and set aside. Add the garlic, ginger, fish sauce, chilli, lime leaf and juice to the food processor and whiz to a paste. Combine cashew, ginger mixture and half the caramel in a bowl. Set aside.

Place the rice wine vinegar, brown sugar and watermelon in a saucepan over medium heat. Cook for 5 minutes or until sugar dissolves. Cool. Blanch pumpkin and daikon in a saucepan of boiling water for 2 minutes or until tender, drain, then add to the watermelon mixture.

Remove pork from the fridge and cut into 2.5cm pieces. Half-fill a deep-fryer or large saucepan with sunflower oil and heat to 190°C (a cube of bread will turn golden in 30 seconds when the oil is hot enough). Deep-fry the pork belly, in batches, for 3-4 minutes until golden and crisp, then drain on paper towel.

Heat cashew nut caramel in a large saucepan over medium heat. Toss the fried pork belly pieces in the warmed cashew nut caramel, then add remaining caramel and stir to combine.

Drain watermelon, pumpkin and daikon, discarding liquid, then combine with spring onion and sesame seeds. Garnish with shiso and coriander, if using, and serve with the pork. ✕

Opening pages (detail): Tony Sly 37cm tarte platter in green, The Bay Tree. Roast pork loin: French horn fully forged carving knife and fork set, The Bay Tree. Pork pies: English vintage pewter rectangular plate, and Tony Sly 12cm tapas dish in green, both The Bay Tree. Crumbed pork: English vintage pewter beer mug, The Bay Tree. Crispy pork belly: Tony Sly 37cm tarte platter, as before. For stockist details, see Directory, p 159.



Campbell's Real Stock is made from scratch, gently simmered for 3 hours – just like you'd make it. We cook our Chicken Stock with real Australian grown chicken and vegetables. Because we know that using the best, real ingredients will bring out the best flavour in your dish. So why would you use any other stock?

MADE FROM SCRATCH



eastern STANDARD TIME

Give your palate a wake-up call with Jamie's sampler of Southeast Asian classics, from spicy chilli crab with roti canai, to crisp, lime-spiked banana fritters.

RECIPES JAMIE OLIVER PHOTOGRAPHY DAVID LOFTUS STYLING CHRISTINE MACKENZIE



JAMIE OLIVER

Murtabak. Opposite:
banana fritters (recipes p 108).





Having spent most of my time training in English, French and Italian cooking, it's really exciting to experiment with Asian food. By adding a few new ingredients to your repertoire, you can capture a little piece of these incredible cuisines at home. Now, I know there's a

massive difference in the areas, regions and countries in Southeast Asia, but there are a few things that seem important across all of them. You need to get the hang of balancing the sweet, salty and sour flavours, the heat of chillies, the fragrance of lemongrass and ginger, and that savoury saltiness you get from soy and fish sauces. It takes subtlety, but if you get the balance right, it has the power to transform a plate of ingredients into something really special.

OTAK-OTAK

MAKES 10

These spicy seafood cakes are cooked in banana leaves – enjoy the parcels with rice, or on their own as a snack. You will need 20 toothpicks.

400g skinless salmon, pin-boned, cut into 1cm pieces
400g green king prawns, peeled, deveined, roughly chopped
10 banana leaves (from Asian food stores and selected greengrocers)
1 tbs peanut oil

SPICE PASTE

1 bunch coriander, leaves picked and reserved, stalks roughly chopped
1 red onion, roughly chopped
4 garlic cloves
1½ tsp shrimp paste
1 tsp ground turmeric
1 tbs coconut cream
1 tbs soy sauce
2 lemongrass stalks (inner core only), roughly chopped
3cm piece ginger, roughly chopped
⅓ cup (55g) blanched almonds, roughly chopped
2 small red chillies, seeds removed
1 tbs peanut oil

DIPPING SAUCE

1 small red chilli, seeds removed, finely chopped
1 garlic clove, finely chopped
1 spring onion, finely chopped
Juice of 2 limes

For the spice paste, place all the ingredients in a food processor and whiz to a paste. Season, then divide between two bowls. Add the salmon to one bowl and the prawns to the other. Turn to coat.

Rub the banana leaves with peanut oil then, working with one leaf at a time and using tongs, carefully hold each leaf over a gas stove for 1-2 seconds until softened (this will make them easier to roll).

JAMIE OLIVER.

Otak-otak



JAMIE OLIVER.

Cut the banana leaves into 10cm squares, then divide the prawn and salmon mixtures into five portions each. Place each portion in the middle of a leaf and roll up. Secure ends with toothpicks.

Place a chargrill pan over medium heat. Cook the parcels, in batches if necessary, for 3 minutes each side or until lightly charred and the filling is cooked through.

Meanwhile, for the dipping sauce, combine all the ingredients with half the reserved coriander leaves. Season to taste.

Serve the parcels with the dipping sauce, spice paste and remaining coriander leaves on the side.

JAMIE'S CHILLI CRAB

SERVES 4-6

This is a real treat and best eaten with your hands – don't forget the crab crackers and finger bowls!

- 1 large cooked mud crab (about 1.2kg)
- 1 bunch coriander, leaves picked, stalks reserved
- 4 spring onions, white parts finely chopped, green parts sliced into thin matchsticks
- 2 tbs peanut oil
- 1 garlic clove, finely chopped
- 3cm piece ginger, finely grated
- 1 long red chilli, seeds removed, finely chopped, plus extra sliced to serve
- 1/2 tsp cornflour, combined with 100ml warm water
- Roti canai (optional – recipe follows), to serve

CHILLI SAUCE

- 1 white onion, chopped
- 2 garlic cloves, chopped
- 3 small red chillies, chopped
- 2 lemongrass stalks (inner core only), bruised, chopped
- 1 tbs white wine vinegar
- 1 tsp brown sugar
- 1 1/2 tbs tomato paste
- 1 tbs sweet chilli sauce
- 1 tsp shrimp paste

To prepare the crab, twist off the legs and claws. Turn the crab upside-down, hold both sides and use your thumbs to push under the central body until it breaks away. Remove and discard the spongy gills and pick out any white meat. Scoop out the brown meat from the main shell and place in a bowl. Crack the large claws in half and pick out the meat. Reserve the legs, claws and meat and discard the other parts of the crab.

Fill a bowl with iced water and add the coriander leaves, as well as the sliced green spring onion – this will make the onion curl up.

For the chilli sauce, whiz all ingredients in a food processor, along with reserved coriander stalks, until a rough paste.

Heat 1 tbs oil in a frypan over medium heat. Cook the chilli sauce for 8-10 minutes until softened and coloured.

Heat remaining 1 tbs oil in a wok over medium heat. Add the chopped white spring onion, garlic, ginger and chilli, and fry for 10 minutes or until cooked through.

Add the crab legs and claws. Stir in the chilli sauce and cornflour mixture, season and simmer for 5 minutes, then remove from the heat and add the crabmeat.

Serve with a good sprinkling of the drained coriander leaves, green spring onions and extra chilli, with roti canai for dipping into the sauce, if using.

ROTI CANAI

MAKES 8

This flatbread is found throughout Southeast Asia, especially in Malaysia, where it's served with curry. Begin this recipe 1 day ahead.

- 1 large egg, lightly beaten
- 1 tsp caster sugar
- 3 cups (450g) plain flour
- 150g ghee, melted, plus extra to grease
- 2 tbs sunflower oil

Combine the egg, sugar and 1 tsp salt in a bowl, then gradually add 225ml water, stirring to combine.

Sift the flour straight onto a clean work surface and make a well in the centre.

Pour in the egg mixture, then, using a fork gradually stirring the liquid into the flour until it forms a dough.

Knead the dough on a lightly floured work surface and for 5 minutes or until smooth and elastic.

Grease the work surface with a little ghee. Roll the dough into a sausage, then divide it into 8 pieces. Shape each piece into a ball, rubbing with ghee as you go. Place the balls on an oiled tray and cover loosely with plastic wrap. Set aside in a warm place to prove overnight.

The next day, place a dough ball on an oiled surface and repeatedly pat it out with the palm of your hand to make a 20cm disc. Gently stretch it to around 30cm, teasing out the edges (without breaking the dough) until ultra-thin. Stop stretching when you see small holes forming in the edges of the dough.

Brush the dough with a thin layer of melted ghee, then fold each side into the middle, like an envelope, brushing with more ghee as you go. You want to create a rough square shape. Place on a plate and repeat with the remaining dough balls.

Heat the sunflower oil in a large frypan over medium heat. Cook the roti, in batches if necessary, for 2-3 minutes each side until golden. Carefully remove, then set aside to cool slightly.

Place the roti with one corner facing you, then, with one hand either side, gently and quickly crush the roti, before turning it 180 degrees and repeating with the other corners. This will separate the layers to create a lovely puffy result.

ROJAK

SERVES 4-6

Hailing from Malaysia, Singapore and Indonesia, this salad brings together fruit, vegetables and crispy tofu.

- 1 green mango, peeled, thinly sliced
- 125g bean sprouts



Jamie's chilli
crab with
roti canai



“Get the hang of balancing the sweet, salty and sour flavours, the heat of chillies, the fragrance of lemongrass and ginger, and that savoury saltiness from soy and fish sauces. If you get the balance right, it will transform your ingredients into something special.”

125g baby spinach leaves
1 bunch radishes, thinly sliced
1 Lebanese cucumber, halved lengthways, seeds removed, cut into 1cm pieces
1/2 pineapple, peeled, cored, cut into 1cm pieces
2 tbs peanut oil
300g firm tofu, cut into 2cm pieces
100g roasted unsalted peanuts
Thinly sliced small red chilli, to serve

DRESSING

1/3 cup (80ml) extra virgin olive oil
1 tbs honey
1 tsp sambal oelek (fiery Southeast Asian chilli paste)
1 tsp tamarind puree
1 tsp light brown sugar
Finely grated zest of 1 lime, plus juice of 2 limes

For the dressing, whisk all the ingredients in a bowl and season to taste. Transfer to a jug and set aside.

Combine the mango, sprouts, spinach, radish, cucumber and pineapple in a bowl.

Heat oil in a frypan over medium heat and cook the tofu, turning, for 10 minutes or until deep golden on all sides. Drain on paper towel. Scatter over salad mixture. Drizzle over dressing and top with the roasted peanuts and chilli to serve.

FISH HEAD CURRY

SERVES 6

1 tbs coconut oil
1 large snapper head and collar (about 500g)
1 1/2 tbs ground coriander
1 tsp ground cumin
1 tsp chilli powder
1 1/2 tsp ground turmeric
1/2 tsp white pepper
1/4 cup curry leaves
4 large ripe tomatoes, halved, seeds removed, roughly chopped
400ml can coconut milk
150g okra, thinly sliced into rounds

JAMIE OLIVER.

Rojak. Opposite:
fish head curry



JAMIE OLIVER.

150g pineapple, peeled, cored,
cut into 1cm pieces
Juice of 1 lime, plus extra wedges to serve
Steamed rice, to serve

CURRY PASTE

1 bunch coriander, leaves picked and
reserved, stalks chopped
1 tbs shrimp paste
1 tbs sambal oelek (fiery Southeast Asian
chilli paste)
4cm piece ginger, peeled, chopped
2 garlic cloves, peeled
6 spring onions, trimmed
1-2 small red chillies, seeds removed
3 tsp tamarind paste

For the curry paste, combine all the
ingredients, except coriander leaves in a
food processor and whiz to a thick paste.

Place a large flameproof casserole over
medium heat. Add the coconut oil, fish
head, spices and curry leaves, and cook
until the spices are starting to toast and
the fish head browns.

Add the curry paste and cook for
5 minutes or until fragrant, then stir in the
tomatoes and coconut milk. Add the okra,
bring to the boil, then reduce heat to
low and simmer, stirring occasionally, for
10-15 minutes until thickened. Stir through
the pineapple and return to the boil.
Add the lime juice and reserved coriander
leaves, and season to taste. Serve with
steamed rice and extra lime wedges.

MURTABAK

SERVES 8

*You'll find many variations of this stuffed
pancake dish throughout central and
Southeast Asia. This Indian-inspired
version is filled with spiced mince lamb.
Begin this recipe 1 day ahead.*

1/2 quantity roti canai (recipe p 104)
1/3 cup (80ml) coconut oil
4 white onions, finely chopped
2 garlic cloves, finely chopped
3cm piece ginger, peeled, finely chopped
1 1/2 tbs mild curry powder

500g lamb mince
1 tsp caster sugar
1/3 cup curry leaves
1 large egg, lightly beaten
2 tbs ghee, melted, plus extra to brush
1/2 bunch each mint and coriander,
leaves picked, finely chopped
Mixed pickled chillies (optional), to serve

ONION PICKLE

1 red onion, thinly sliced
1 tbs sea salt
1 tbs caster sugar
1 tbs white wine vinegar

Prepare roti canai according to instructions
(p 104). Place the balls on an oiled tray
and cover loosely with plastic wrap. Set
aside in a warm place to prove overnight.

To make the filling, heat 1 tbs coconut oil
in a wok over medium heat. Add the onion,
garlic, ginger and curry powder, and cook
for 5-10 minutes until softened. Add the
lamb, sugar, half the curry leaves and
1 tsp salt, breaking up the meat as it cooks.
Cook for a further 15 minutes or until the
liquid has evaporated and the meat is
browned. Season to taste, remove from
the heat and stir through the beaten egg.

Heat the ghee in a frypan over medium
heat. Fry the remaining curry leaves until
crisp, then remove from pan and set aside.

Place a ball of dough on a work surface
brushed with ghee. Roll out the dough to
form a 30cm square.

Scatter one-eighth of the lamb mixture
over the centre, then fold in each side
tightly to create a 12cm square, brushing
the outside with ghee. Repeat with the
remaining dough and lamb mixture.

Heat another 1 tbs coconut oil in a frypan
over medium heat. Cook 3 parcels,
folded-side up first, for 6-8 minutes, turning
halfway, until golden and cooked through.
Repeat with remaining 2 tbs oil and parcels.

For the onion pickle, place all the
ingredients in a bowl and season to taste.

Serve murtabak scattered with herbs and
fried curry leaves, with onion pickle and
pickled chillies on the side, if using.

BANANA FRITTERS

SERVES 6

*Deep-fried banana is favoured as
a sweet snack everywhere from Macau
to Malaysia, where they make deep-fried
banana balls called cekodok pisang.
You will need 6 bamboo skewers.*

6 bananas, peeled
Finely grated zest of 2 limes,
plus lime wedges to serve
Sunflower oil, to shallow-fry
Icing sugar, ground cinnamon and
thick Greek-style yoghurt (optional),
to serve

BATTER

1 cup (150g) plain flour
1/3 cup (65g) rice flour
2 tsp baking powder

Stick a skewer lengthways through the
middle of each banana, with enough
length sticking out so you can easily
grasp it and ensuring it will fit into your
frypan, then place on a plate. Sprinkle
over the lime zest.

For the batter, combine all the
ingredients with 1/2 tsp salt in a bowl,
then, whisking constantly, gradually add
1 1/2 cups (375ml) water until you have a
smooth, thick batter.

Fill a large frypan 4cm deep with
sunflower oil and heat to 180°C (a cube
of bread will turn golden in 45 seconds
when the oil is hot enough).

In two batches, dip the bananas into
the batter until evenly coated, then
carefully lower into the oil (make sure
you don't overcrowd the pan). Fry the
fritters for 2-3 minutes each side,
until golden and crisp.

Using a slotted spoon, carefully remove
the fritters and drain on paper towel.
Repeat with the remaining fritters.
Set aside to cool slightly.

When ready to serve, dust fritters with
icing sugar and cinnamon. Serve with lime
wedges on the side, with Greek-style
yoghurt, if using. ✕

李錦記
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FASTER FOOD.

10 ONE-TRAY *wonders*

Forget the line-up of pots and pans dinner usually requires. These simple one-tray oven roasts are your new-season go-to dishes.

RECIPES WARREN MENDES PHOTOGRAPHY PETRINA TINSLAY STYLING VIVIEN WALSH





Quick chicken roast
(recipe p 120)



BLT Tatin (bacon
& tomato tarte
Tatin with cos salad)

BLT TATIN (BACON & TOMATO TARTE TATIN WITH COS SALAD)

SERVES 2-4

250g mixed baby tomatoes, halved
8 streaky bacon rashers
1 sheet frozen butter puff pastry, thawed
1 egg, lightly beaten
1/3 cup (100g) aioli
Finely grated zest and juice of 1/2 lemon
1 tsp Dijon mustard
1 baby cos lettuce, leaves separated
Flat-leaf parsley leaves, to serve

Preheat the oven to 200°C. Grease a 23cm square baking dish.

Squeeze seeds and excess liquid from tomatoes and discard. Arrange tomato and bacon over the base of the baking dish. Season and bake for 10-12 minutes until bacon is starting to crisp. Place puff pastry over the top of the bacon and tomatoes, tucking the edges under. Brush with beaten

egg and return to the oven for 20 minutes or until golden and puffed. Remove from oven and set aside to rest for 5 minutes.

Meanwhile, combine aioli, lemon zest and juice, and mustard in a bowl.

Invert tart onto a serving plate. Serve topped with lettuce and parsley, with lemon aioli on the side.

OVEN-STEAMED SOY SALMON

SERVES 4

2 tbs soy sauce
2 tsp sesame oil
4 x 150g salmon fillets (skin on), pin-boned
2 spring onions, cut into thin matchsticks
2 long red chillies, seeds removed, cut into thin matchsticks
4cm piece ginger, cut into thin matchsticks
1 bunch baby bok choy, halved lengthways
200g thin rice noodles (vermicelli)
Juice of 1 lime, plus extra wedges to serve
1/2 tsp caster sugar

2 tsp XO sauce (spicy Chinese sauce)
1 garlic clove, crushed

Preheat the oven to 180°C. Combine 1 tbs soy sauce and 1 tsp sesame oil, and brush over salmon. Place salmon on one side of a wire rack set in a roasting pan. Sprinkle half the spring onion, chilli and ginger over salmon. Place bok choy on the other side of rack. Pour 1cm boiling water into pan, then cover pan with foil. Bake for 15 minutes or until salmon is just cooked.

Meanwhile, cook the noodles according to the packet instructions. Drain, refresh and set aside.

Combine the lime juice, sugar, XO sauce, garlic and remaining 1 tbs soy sauce and 1 tsp sesame oil in a bowl.

Divide noodles among bowls and top with salmon and bok choy. Drizzle with lime dressing, then top with remaining spring onion, chilli and ginger. Serve with extra lime wedges to squeeze over.



FASTER FOOD.



SPANISH KUMARA POCKETS

SERVES 4

- 4 x 350g kumaras (skin-on)
- 1 red capsicum, halved lengthways, seeds removed
- 2 dried chorizo, split lengthways
- 4 unpeeled garlic cloves
- $\frac{2}{3}$ cup (160g) sour cream
- Juice of $\frac{1}{2}$ lemon
- 1 red onion, finely chopped
- $\frac{1}{2}$ bunch flat-leaf parsley, leaves chopped
- 1 tsp smoked paprika (pimenton)

Preheat the oven to 200°C.

Pierce the kumaras with a fork, then place on a large baking paper-lined baking tray. Roast for 50 minutes, then remove from oven and add the capsicum, skin-side up, chorizo and garlic to the tray. Roast for a further 20 minutes or until kumaras are cooked through and chorizo is crisp.

Remove and discard capsicum skin, then slice into thin strips. Thinly slice the chorizo. Set aside.

Squeeze garlic from their skins and mash with the sour cream and lemon juice.

Slice kumaras lengthways, leaving them attached to form a 'pocket'. Spoon in the garlic sour cream, then top with capsicum, chorizo, onion, parsley and paprika. Drizzle over any remaining chorizo oil from the tray to serve.

ROASTED MUSHROOM & HALOUMI SALAD WITH CRISPY LENTILS

SERVES 4

- 400g can lentils, rinsed, drained
- 250g haloumi, thinly sliced
- 4 portobello mushrooms, stalks removed
- Olive oil, to drizzle
- Juice of 1 lemon
- 200g green beans, trimmed, blanched
- 150g mixed salad leaves (mesclun)
- 2 tsp pink peppercorns, lightly crushed

Spinach pesto

- $\frac{1}{3}$ cup (25g) grated parmesan
- 50g baby spinach leaves
- $\frac{1}{2}$ cup (50g) walnuts, chopped
- 2 garlic cloves, crushed
- 100ml extra virgin olive oil

Preheat oven to 200°C. Line a baking tray with baking paper. Place lentils in a pile at one end of tray, and place haloumi slices and mushrooms, stalk-side up, at the other end. Drizzle with oil and season. Roast for 25 minutes or until mushrooms are tender, haloumi is golden and lentils are crisp. Remove tray from oven. Set aside.

Meanwhile, for the pesto, combine all the ingredients in a small food processor and whiz to a smooth paste. Set aside.

Carefully pour the roasting juices from the mushroom cups into a small bowl. Add lemon juice and whisk to combine to make a dressing. Slice the mushrooms.

Combine mushroom, beans, leaves, haloumi and lentils in a bowl. Drizzle with dressing, spoon over pesto and scatter with peppercorns to serve.



Roasted mushroom
& haloumi salad
with crispy lentils



**MISO BUTTER SNAPPER
WITH BROCCOLINI**

SERVES 2

- 1 tbs white miso paste
- 25g softened unsalted butter
- 2 x 180g skinless snapper fillets
- 1 tsp sesame oil
- 2 small red chillies, thinly sliced,
plus extra thinly sliced to serve
- 1 tbs each soy sauce and peanut oil
- 2 bunches broccolini, halved
lengthways
- 150g mixed shimeji and enoki
mushrooms, stalks trimmed
- 1 tsp sesame seeds

Juice of 1/2 lime

Thinly sliced spring onion, to garnish

Preheat the oven to 200°C. Line a baking dish with baking paper.

Combine miso and butter, then spread over snapper. Combine sesame oil, chilli, soy sauce and peanut oil in a bowl. Add broccolini, mushrooms and sesame seeds, toss to combine, then spread over the base of prepared baking dish. Top with snapper. Roast for 18-20 minutes until snapper is just cooked and the broccolini is tender.

To serve, squeeze over lime juice and scatter with spring onion and extra chilli.

FASTER FOOD.

**QUICK ROAST BEEF WITH CHILLI
PARMESAN CAULIFLOWER**

SERVES 4

2 garlic cloves, crushed
1 tbs finely chopped sage leaves
1/3 cup (80ml) olive oil
2 tbs caramelised balsamic vinegar
800g beef eye fillet, trimmed,
tied at 3cm intervals
1 small cauliflower, cut into florets
1/2 cup (40g) grated parmesan
1 long red chilli, finely chopped
150g wild rocket leaves
Juice of 1 lemon

Preheat the oven to 200°C.

Combine garlic, sage, 1 tbs oil and
1 tbs caramelised balsamic in a bowl.

Add the beef and turn to coat. Place beef
at one end of a baking paper-lined baking
tray. Spread the cauliflower over the
rest of the tray and drizzle with 2 tbs oil.
Roast for 15 minutes, then remove tray
from oven and sprinkle cauliflower with
the parmesan, chilli and remaining
1 tbs caramelised balsamic. Return the
tray to the oven and roast for a further
12-15 minutes until cauliflower is golden
and beef is cooked to medium. Rest beef,
loosely covered with foil, for 5 minutes.

Meanwhile, toss the cauliflower with
the rocket. In a separate bowl, whisk
lemon juice, beef resting juices and
remaining 1 tbs oil. Drizzle over the
cauliflower salad.

Thinly slice the beef. Divide salad
among bowls and top with beef to serve.



FASTER FOOD.

Roast lamb koftas
with pumpkin and
crisp couscous





ROAST LAMB KOFTAS WITH PUMPKIN AND CRISP COUSCOUS

SERVES 4

1½ cups (300g) instant couscous
2 tbs olive oil, plus extra to drizzle
1 tsp each cumin and coriander seeds
2 tsp sumac
300g each pork and beef mince
3 garlic cloves, crushed
¼ cup chopped mint leaves,
plus extra whole leaves to serve
1 small onion, grated
600g Kent pumpkin, cut into 2cm wedges
2 tbs honey
1 cup (280g) thick Greek-style yoghurt
Finely grated zest and juice of 1 lemon

Preheat oven to 200°C. Place couscous in a heatproof bowl and stir through 1 tbs oil. Season, then add 1½ cups (375ml) boiling water. Cover with plastic wrap and set aside for 5 minutes or until the liquid is absorbed.

To make the koftas, using a mortar and pestle, lightly crush cumin and coriander seeds and 1 tsp sumac. Combine pork and beef mince, garlic, chopped mint, onion, spice mixture and remaining 1 tbs oil. Season, then roll mixture into 16 walnut-sized balls. Fluff the couscous with a fork, then spread over the base of a roasting dish. Add pumpkin and meatballs to the dish, then drizzle with honey and extra oil. Roast for 30 minutes or until pumpkin is tender and meatballs are browned and cooked through.

Combine yoghurt and lemon zest and juice. Drizzle over the dish and sprinkle with remaining 1 tsp sumac. Scatter with extra mint leaves to serve.

OVEN-BAKED PRAWN RIGATONI

SERVES 4

400g rigatoni
2 cups (500ml) fish stock
2 garlic cloves, chopped
1 tbs chopped oregano leaves
16 large green prawns, peeled
(tails intact), deveined
Finely grated zest and juice of 1 lemon
1 cup (120g) frozen peas
2 tbs extra virgin olive oil
125g soft goat's cheese
½ bunch chives, snipped

Preheat the oven to 200°C.

Place the pasta, fish stock, garlic, oregano and 2 cups (500ml) hot water into a 3L (12-cup-capacity) casserole dish. Cover with a lid and bake for 20 minutes, then remove from oven and add prawns, lemon juice and peas. Cover and cook for a further 15 minutes or until the pasta is al dente and the prawns are cooked through. Season.

Drizzle with oil and scatter with goat's cheese, chives and lemon zest to serve.

QUICK CHICKEN ROAST

SERVES 4

6 thyme sprigs, leaves picked
4 anchovies in oil, drained, chopped
2 tsp dried oregano
1 tsp chilli flakes
2 tbs olive oil
2 garlic cloves, chopped
Finely grated zest of 1 lemon
8 chicken thighs (bone in, skin on)
800g baby kipfler potatoes,
halved lengthways
100g speck or streaky bacon,
cut into 5mm-thick batons
250g baby truss tomatoes

Preheat the oven to 200°C.

Combine the thyme, anchovies, oregano, chilli, oil, garlic and lemon zest in a bowl. Add the chicken and turn to coat. Add the potatoes and toss to combine. Place on a large baking tray and scatter over the speck. Cut the zested lemon into wedges and

add to the tray. Season and roast for 40 minutes or until chicken is golden and potatoes tender. Remove from the oven and top with tomatoes. Roast for a further 10-15 minutes until tomatoes are blistered.

Squeeze over roasted lemon juice to serve.

HARISSA LAMB WITH ROAST CARROTS AND QUINOA PILAF

SERVES 4

Yes, you caught us, this recipe has two trays, but both trays cook at the same time, for a quick and easy meal.

1/4 cup (60ml) olive oil
3 garlic cloves, crushed
Finely grated zest of 1/2 lemon
3 tsp ground cumin
1 1/2 tbs harissa
2 x 6-cutlet untrimmed lamb racks,
fat scored
1 bunch baby (Dutch) carrots
1 1/4 cups (250g) quinoa, rinsed, drained

1 cup (250ml) chicken stock
400g can chickpeas, rinsed, drained
Coriander leaves, to serve

Preheat the oven to 190°C. Line a baking tray with baking paper.

Combine oil, garlic, lemon zest, 2 tsp cumin, 1 tbs harissa and 2 tsp salt in a bowl, then rub over the lamb. Place the carrots on baking tray and top with lamb. Roast for 40 minutes for medium or until cooked to your liking. Remove from oven and rest lamb, loosely covered with foil, for 5 minutes.

Meanwhile, to make the quinoa pilaf, combine quinoa, stock, chickpeas, remaining 1 tsp cumin, 1/2 tbs harissa, 1 tsp salt and 3/4 cup (185ml) hot water in an ovenproof dish. Cover with foil and roast on the bottom shelf (underneath the lamb) for 25 minutes or until all the liquid is absorbed. Transfer to a serving bowl. Drizzle over the lamb resting juices.

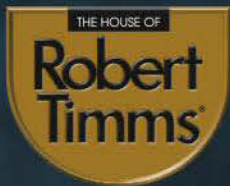
Scatter lamb with coriander and serve with carrots and quinoa pilaf. ✕



FASTER FOOD.



Harissa lamb with
roast carrots and
quinoa pilaf



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R. Timms

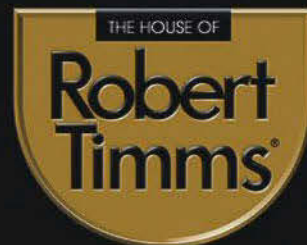
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The Heart of Fine Coffee



AVAILABLE AT COLES, WOOLWORTHS,
IGA AND INDEPENDENT RETAILERS

WICKED.



the dark SIDE

Resistance is futile. These decadent chocolate desserts are the ideal fix for every occasion over Easter – or at any other time you want to cross over to the dark side.

RECIPES VALLI LITTLE & WARREN MENDES PHOTOGRAPHY JEREMY SIMONS & PETRINA TINSLAY STYLING VIVIEN WALSH



Salted chocolate tart
with candied mandarin.
Opposite: Nutella
cheesecake with
chocolate mirror glaze
(recipes p 128).

WICKED.



Know your chocolate

Sweet, bitter, spiced and creamy – there is a wide world of chocolate out there. We spoke to chocolate authority Willie Harcourt-Cooze to get the scoop.

WHITE CHOCOLATE

"Dark forces have been ruining the reputation of white chocolate for years," says Willie. As white doesn't contain cocoa solids, it's arguably not 'chocolate'. High-quality white choc made purely from milk solids, sugar and cocoa butter is available,

however. "It's my favourite thing to dip into espresso," adds Willie.

MILK CHOCOLATE

Milk chocolate has a mild, creamy flavour due to the high level of milk solids and low amount of cocoa solids (only about 10-20 per cent) it contains.

DARK CHOCOLATE

Made with a high content of cocoa solids and no, or very little, milk, dark chocolate is classified as sweet, semi-sweet, bittersweet or unsweetened, depending on the amount of cocoa added. "Desserts usually call for 70 per cent dark

chocolate, to get sufficient flavour," says Willie.

COUVERTURE

Couverture refers to the finest quality chocolate. It is produced with a high percentage of cocoa butter, giving it a creamy flavour, more sheen and a firmer 'snap' when broken.

MARZIPAN, PEAR & DARK CHOCOLATE CAKE WITH POACHED PEARS

SERVES 6-8

250g softened unsalted butter
250g marzipan, softened
315g caster sugar
 $\frac{1}{4}$ tsp almond extract
 $\frac{1}{4}$ tsp vanilla extract
6 eggs
1 cup (150g) self-raising flour
1 cup (100g) almond meal
1 tsp ground cardamom
2 ripe pears, chopped
 $\frac{2}{3}$ cup (120g) dark chocolate chips
8 paradise pears
1 lemon, halved
2 cups (500ml) red wine
1 vanilla bean, split, seeds scraped

Preheat the oven to 170°C. Grease and lightly flour a 25cm bundt pan.

Place butter, marzipan and $\frac{2}{3}$ cup (150g) sugar in the bowl of an electric mixer fitted with a paddle attachment. Beat for 3-4 minutes on medium speed until creamy. Add almond and vanilla extracts, then add the eggs, 1 at a time, beating well after each addition. Fold in flour, almond meal and cardamom. Gently fold through chopped pears and chocolate chips, then spread into pan. Bake for 40-45 minutes until a skewer inserted comes out clean. Cool slightly, then turn out onto a wire rack to cool completely.

Meanwhile, peel and core the paradise pears, leaving stalks intact, then rub the flesh with the cut lemon halves. Place wine, vanilla pod and seeds, and remaining $\frac{3}{4}$ cup (165g) sugar in a pan over low heat, stirring until the sugar dissolves. Add pears and enough water until pears are just covered. Poach for 15-20 minutes until tender (this will depend on the ripeness of the fruit). Remove pears with a slotted spoon and set aside. Return poaching liquid in pan to medium-low heat and simmer for 10 minutes or until syrupy and reduced by half. Pour over the pears, then set aside to cool.

Fill the hollow of the cake with poached pears and drizzle with syrup to serve.



Marzipan, pear & dark chocolate
cake with poached pears

WICKED.

SALTED CHOCOLATE TART WITH CANDIED MANDARIN

SERVES 6

435g packet Careme Vanilla Bean
Sweet Shortcrust pastry or
1½ sheets shortcrust pastry
2 mandarins, plus the finely grated
zest and juice of 1 extra mandarin
1½ cups (375ml) thickened cream
300g dark chocolate, chopped
75g softened unsalted butter
2 tbs Grand Marnier or other
orange-flavoured liqueur
1 cup (220g) caster sugar

Grease a 12cm x 36cm rectangular
loose-bottomed tart pan.

Place the pastry on a lightly floured
surface. Scatter over mandarin zest, then,
using a rolling pin, lightly press zest into
the pastry. Use pastry to line the pan,
trimming any excess. Chill for 30 minutes.

Preheat the oven to 180°C. Line the
pastry shell with baking paper and fill
with pastry weights. Bake for 15 minutes,
then remove weights and paper. Bake
for a further 5 minutes or until dry.

Place the cream in a small saucepan
over medium heat and bring to just below
boiling point. Place the chocolate and
1 tsp sea salt flakes in a heatproof bowl
and pour over the hot cream. Set aside
for 2-3 minutes to melt, then whisk to
combine, adding the butter, a little
at a time, until combined. Add the
mandarin juice and Grand Marnier
and stir to combine. Pour into pastry
shell, then chill for 2 hours.

Meanwhile, to make candied mandarin,
thinly slice remaining 2 mandarins and
set aside. Place sugar and 1 cup (250ml)
water in a large frypan over medium heat.
Bring to a simmer, then add mandarin
slices. Reduce heat to low and cook
for 6-7 minutes until softened. Using a
slotted spoon, remove from pan and cool
on a wire rack. Return syrup to medium
heat and cook for a further 2-3 minutes
until slightly reduced. Cool slightly.

Arrange mandarin slices over tart,
drizzle with syrup and scatter with
extra sea salt flakes to serve.

NUTELLA CHEESECAKE WITH CHOCOLATE MIRROR GLAZE

SERVES 6-8

250g chocolate biscuits, crushed (we
used Arnott's Choc Ripple biscuits)
120g unsalted butter, melted
½ cup (110g) caster sugar
2 tbs plain flour
500g cream cheese
1 tsp vanilla extract
4 eggs
300ml thickened cream
200g Nutella or other
choc-hazelnut spread
⅔ cup (100g) hazelnuts, roasted,
skins removed, crushed

CHOCOLATE MIRROR GLAZE

1 titanium-strength gelatine leaf
120g caster sugar
1 tbs golden syrup
¾ cup (75g) cocoa powder
¼ cup (60ml) pure (thin) cream

Preheat the oven to 140°C. Grease
and line the base and side of a 23cm
springform cake pan.

Combine crushed biscuits and butter,
then press into the base of the prepared
pan. Chill for 30 minutes or until firm.

Using an electric mixer, beat sugar, flour,
and cream cheese for 3-4 minutes until
smooth. Add vanilla, eggs and cream, and
beat for 1-2 minutes until combined. Add
Nutella and beat for 2-3 minutes until
smooth. Spread mixture into pan. Bake for
1 hour or until almost set in the centre. Turn
off oven. Leave cheesecake in oven, with
the door ajar, for 2 hours or until cooled
completely. Chill for 1 hour or until set.

For glaze, soak gelatine in cold water for
5 minutes to soften. Place sugar, golden
syrup and ¼ cup (60ml) water in a pan
over low heat, stirring until sugar dissolves.
Bring to the boil, and cook for 1 minute,
then whisk in cocoa and cream. Return to
medium heat. Cook, stirring, for a further
1 minute or until smooth. Squeeze excess
water from gelatine, then add to mixture,
stirring until dissolved. Strain and set aside.

To serve, pour warm glaze over
cheesecake and scatter with hazelnuts.

PEANUT BUTTER & MILK CHOCOLATE TERRINE WITH PEANUT BRITTLE

SERVES 6-8

300g milk chocolate
½ cup (140g) peanut butter
¾ cup (180ml) milk
600ml thickened cream
50g dark chocolate, melted, cooled

PEANUT BRITTLE

2 cups (300g) roasted unsalted peanuts
2 cups (440g) caster sugar
75g unsalted butter

Line a 1L (4-cup) terrine with plastic wrap,
leaving enough overhanging the sides to
cover the surface.

Melt milk chocolate in a heatproof bowl
set over a pan of simmering water (don't let
the bowl touch the water), stirring until
smooth. Set aside to cool slightly. Transfer
to the bowl of an electric mixer with the
peanut butter. Beat on medium-low speed
for 1-2 minutes to combine. Place milk and
¼ tsp salt in a small pan over medium heat
and bring to a simmer. Beating slowly,
gradually add the milk to the chocolate
mixture until combined. Beat for a further
5 minutes or until thick and creamy. In
a separate bowl, whisk the cream to soft
peaks, then fold into the chocolate mixture.
Spread evenly into the prepared terrine.
Freeze for 4 hours or until set.

Meanwhile, for the brittle, line a baking
tray with baking paper, then spread
peanuts over the centre. Combine the
sugar and 1 cup (250ml) water in a small
saucepan over medium-low heat, stirring
until sugar dissolves. Increase heat to
high, bring to the boil, then cook for
10-15 minutes until a golden caramel.
Remove from heat and stir in the butter.
Immediately pour over the peanuts,
then set aside for 3 hours or until set.

Crush the peanut brittle with a rolling
pin into 1cm pieces. Carefully invert the
terrine onto a serving platter, gently
pulling on the plastic wrap to remove
terrine. Serve slices scattered with
crushed peanut brittle and drizzled
with melted dark chocolate.



Peanut butter & milk chocolate
terrine with peanut brittle

WICKED.



Caramelised white
chocolate ice cream &
brownie sandwiches.
Opposite: mile-high
chocolate meringue
pie (recipes p 132).



WICKED.

CARAMELISED WHITE CHOCOLATE ICE CREAM & BROWNIE SANDWICHES

MAKES 6 SANDWICHES

Begin this recipe 1 day ahead.

300g white chocolate, chopped
395g can sweetened condensed milk
600ml thickened cream
100g dark chocolate, melted, cooled

BROWNIE COOKIES

2 eggs
2 cups (300g) pure icing sugar, sifted
1 cup (100g) almond meal
1/2 cup (50g) cocoa powder, sifted
200g dark chocolate, melted, cooled
100g unsalted butter, melted

Preheat the oven to 125°C.

To make the ice cream, place white chocolate in a baking dish and bake, stirring chocolate around the dish every 15 minutes, for 1 1/2 hours or until golden. Cool slightly, then transfer to an electric mixer with condensed milk and thickened cream. Beat on medium-high speed for 3-4 minutes until soft peaks form. Pour into a 1.5L container and freeze overnight.

The next day, preheat the oven to 180°C and line 2 baking trays with baking paper.

For the cookies, place all ingredients in a bowl and stir until combined. Roll into 12 equal-sized balls, then place, 4cm apart, on trays. Flatten slightly with the back of a spoon. Bake for 12 minutes or until just cooked. Cool slightly on a wire rack (cookies should be eaten warm). Remove ice cream 15 minutes before you serve to thaw slightly.

Sandwich scoops of ice cream between two brownie cookies to serve.

MILE-HIGH CHOCOLATE MERINGUE PIE

SERVES 6-8

You will need a kitchen blowtorch.

300g packet **Careme Dark Chocolate Shortcrust Pastry**
1/4 cup (25g) cocoa powder
2 tbs plain flour

1 tbs cornflour
375ml can evaporated milk
1/2 cup (125ml) thickened cream
5 eggs, separated
2 cups (440g) caster sugar
1 tsp vanilla extract
50g unsalted butter, chopped
2 tbs **creme de cacao** (optional)

Preheat the oven to 180°C. Grease a 23cm x 4cm-deep loose-bottomed tart pan. Use pastry to line pan, trimming any excess. Chill for 15 minutes, then line with baking paper and fill with pastry weights. Bake for 10 minutes, then remove the weights and paper. Bake for a further 5 minutes or until dry. Set aside to cool.

Place cocoa, flour, cornflour, evaporated milk, cream, egg yolks and 2/3 cup (150g) sugar in a pan over low heat. Whisking constantly, cook for 4-5 minutes until smooth. Remove from heat and whisk in vanilla, butter and **creme da cacao**, if using, to combine. Pour mixture into pie case and allow to cool. Chill for 2-3 hours until set.

Whisk the eggwhites and remaining 1 1/3 cups (295g) sugar in a heatproof bowl until combined. Set over a pan of simmering water (don't let the bowl touch the water) and whisk for 3 minutes or until thickened. Place in the bowl of an electric mixer and whisk on medium-high speed for 5 minutes or until glossy and cooled.

Pile meringue over tart filling. Using a kitchen blowtorch, brown the meringue until golden.

BAKED BUTTERMILK DOUGHNUTS WITH WHISKY CHOCOLATE GLAZE (COVER RECIPE)

MAKES 10

100ml milk, plus extra to brush
200g dark chocolate
2 1/2 tbs whisky
2/3 cup (150g) caster sugar
2 tsp ground cinnamon
Chopped almonds and shaved dark chocolate, to serve

DOUGHNUTS

2 1/2 tsp dried instant yeast
1/4 cup (60ml) milk, warmed

2/3 cup (150g) caster sugar
3 1/4 cups (485g) plain flour
2/3 cup (165ml) buttermilk
1 egg, lightly beaten
40g unsalted butter, melted, cooled slightly

For the doughnuts, combine yeast and warm milk with a pinch of sugar in a bowl. Set aside for 10 minutes or until frothy. Combine the flour and remaining sugar with a pinch of salt in the bowl of an electric mixer fitted with a dough hook. Gradually add the yeast mixture, buttermilk, egg and butter, and knead on low speed for 5 minutes or until smooth and elastic. Place dough in an oiled bowl (the dough will be quite wet), cover with plastic wrap and set aside in a warm place for 1-1 1/2 hours until doubled in size.

Turn out the dough onto a floured work surface and knock down. Roll into a sausage and cut into 10 equal-sized pieces. Roll each piece of dough into a smooth ball. Divide between two baking paper-lined baking trays. Lightly flatten each ball into a 9cm disk. Using a 3.5cm round cutter, cut out centres of dough and discard. Lightly cover doughnuts with oiled plastic wrap. Set aside in a warm place for a further 1 hour or until risen.

Preheat the oven to 200°C. Baking one tray at a time, bake the doughnuts for 8-9 minutes until light golden and cooked through. Remove from oven and transfer to a wire rack to cool slightly.

Meanwhile, for the glaze, combine milk, chocolate, whisky and 1 tbs sugar in a heatproof bowl set over a pan of gently simmering water (don't let the bowl touch the water), stirring until melted and combined. Remove from heat. Cool slightly.

Combine cinnamon and remaining sugar in a bowl. Wet a pastry brush with milk, then brush over doughnuts. Toss the doughnuts in sugar mixture, then dip the tops in glaze.

Serve doughnuts warm, sprinkled with almonds and shaved chocolate, with any remaining glaze on the side. ✕



Baked buttermilk
doughnuts with
whisky chocolate glaze

The **GOURMET FARMER**



*The
companion
to the SBS
TV series*

goes fishing

The fish to eat and how to cook it

**MATTHEW EVANS
NICK HADDOW
ROSS O'MEARA**



MURDOCH BOOKS



escape

» *somer sivrioglu's turkish flavours*
» *foodie guide to the adelaide hills*
» *postcard from langkawi*

GLOBAL FLAVOURS.

back to ANATOLIA

In his new cookbook, *Anatolia: Adventures in Turkish Cooking*, Sydney chef **Somer Sivrioglu**, with writer **David Dale**, casts his net wide to capture one of the great cuisines of the world.

PHOTOGRAPHY BREE HUTCHENS





The Aegean village of Turkbuku, where geese, normally confined to fresh water, have been breeding in salt water since they were left at the beach by Somer's stepfather in 1995.



GLOBAL FLAVOURS.



Spoon salad (recipe p 140). Left: Somer Sivrioğlu outside the Istanbul apartment block where he grew up.

“Turkish cooking is less about particular ingredients and more about philosophy. It’s about sitting at a table in a Black Sea village, sharing a plate of Armenian *topik*, Kurdish *kebab*, Jewish *boyoz* and Greek *taramasalata*.”

I LANDED IN AUSTRALIA in 1995. Living close to Chinatown, and eating every cuisine but my own, I re-learned the value of a multicultural society and its contribution to national happiness.

Fast-forward to 2007 and I am married to my beautiful wife Asli. Just after we had our second baby, we opened our first restaurant, serving what I imagined to be ‘modern Turkish cuisine’. My first menu included okra in truffle oil, crab *manti* [ravioli-like dumplings] and Turkish-coffee creme brulee.

My mind was opened by a visit to Sydney from my culinary hero, Musa Dagdeviren, from the world-famous Ciya restaurant in Kadikoy [Istanbul’s fishmarket district]. I apologised that Australian ingredients would be limiting. He asked me if there was a Chinatown in Sydney and soon he was showing me all

the wild weeds, fruits, vegetables and greens he could use. During that visit, Musa made the best ‘sumac salad’ I’d ever eaten using an Australian native Davidson plum instead of sumac.

He showed me that Turkish cooking is less about particular ingredients and more about philosophy. It’s about sitting at a table in a Black Sea village, sharing a plate of Armenian *topik* [vegetarian ‘meatballs’] Kurdish *kebab*, Jewish *boyoz* [filled pastry] and Greek *taramasalata*,

and washing down the meal with a glass of *raki* or *ayran*. It’s about the ways different cultures have taken advantage of the abundance of produce in the area now called Anatolia.

In Australia, I’m regarded as a Turkish chef with a modern representation. I think I’m simply doing what the peoples of Anatolia have done for millennia – getting the best out of local produce with techniques tested and proved by my ancestors.

We called this book *Anatolia* because that word best conveys the history and diversity of a land that only started using the term *Türkiye* in the 11th century, and only became the Turkish Republic in 1923. The word is used to show that our book includes the delicious Arab, Armenian, Assyrian, Balkan, Greek, Jewish, Kurdish and Romany contributions to the way Turks eat.



Clockwise from left: one of Musa Dagdeviren's three Ciya restaurants in Istanbul; saffron-layered rice pudding (recipe p 140); view over the Galata Tower and Old City, Istanbul; the city's spice market.



GLOBAL FLAVOURS.

SAFFRON-LAYERED RICE PUDDING

SERVES 4

You will find mastic crystals, geranium water and candied chickpeas in Middle Eastern food shops.

1/2 cup (100g) medium-grain rice,
rinsed, drained

1 piece mastic crystal,
crushed to a powder

1 tbs caster sugar

3 cups (750ml) milk

2 tbs rice flour

**Candied or roasted chickpeas and
pomegranate seeds (optional),
to serve**

SAFFRON TOPPING

1 pinch saffron threads

1 drop geranium oil or rosewater

1 tbs currants

1/4 cup (50g) medium-grain rice,
rinsed, drained

1/2 cup (110g) caster sugar

2 tbs rice flour

1 tbs pine nuts, toasted

To make the rice pudding, combine rice and 100ml water in a pan over medium heat and bring to a simmer. Reduce heat to medium-low, cover and cook for 8 minutes or until the water is absorbed. Remove from the heat, straining any excess liquid from rice. Return rice to pan with mastic, sugar and milk. Place over medium heat and bring to a simmer.

Combine rice flour with 1/2 cup (125ml) hot milk mixture in a small bowl (this will ensure there are no lumps), then return to pan. Add a pinch of salt, reduce heat to medium-low and cook, stirring constantly, for 10 minutes or until thickened. Remove pan from heat and set aside to cool for 5 minutes. Divide the rice pudding among four 1-cup (250ml) glasses, cool to room temperature, then chill for 30 minutes.

Meanwhile, for the topping, place saffron in a bowl and cover with 1/4 cup (60ml) warm water. Stir in geranium oil and set aside to infuse for 20 minutes. Discard saffron threads and set liquid aside. Cover the currants in warm water, stand for 10 minutes, then strain and set aside.

Combine rice and 1/2 cup (125ml) water in a saucepan over medium heat. Bring to the boil, then reduce heat to medium-low and simmer for 8 minutes. Add another 1 1/2 cups (375ml) water and half the sugar. Return to a simmer and cook for 3 minutes, stirring until sugar dissolves. Strain 1 cup (250ml) of rice cooking liquid, discarding remaining rice, and combine with the rice flour in a bowl, whisking until combined and smooth. Return rice flour mixture to the pan and add remaining 1/4 cup (55g) caster sugar. Cook over medium heat for 5 minutes, then add saffron-infused liquid and simmer for a further 5 minutes or until starting to thicken. Add currants and pine nuts, remove from heat and leave to cool.

Cover the chilled rice puddings with saffron topping, then chill for a further 1 hour. Decorate with chickpeas and pomegranate seeds, if using, to serve.

SPOON SALAD

SERVES 4

This is served with kebabs all over Turkey.

3 green bullhorn peppers

or 1 green capsicum

1 long green chilli

**6 truss tomatoes, seeds removed,
finely chopped**

1 red onion, finely chopped

1 bunch mint, leaves finely chopped

1/2 bunch flat-leaf parsley,

leaves finely chopped

1 cup (115g) walnuts,

finely chopped

1 tbs sumac

2 tbs pomegranate molasses

1/4 cup (60ml) olive oil

1 tsp apple cider vinegar

1/2 cup (150g) pomegranate seeds

Halve the peppers and chilli lengthways, then remove the seeds and stalks. Finely chop, then combine in a bowl with the tomatoes, onion, mint, parsley and walnuts.

Combine the sumac, pomegranate molasses, olive oil, vinegar and 1 tsp salt. When ready to serve, pour dressing over the salad and toss to combine. Sprinkle with the pomegranate seeds to serve.

THIN-CRUST PIDE WITH SPICY LAMB TOPPING (LAHMACUN)

SERVES 4

This pizza-style pide is a specialty of the town of Sanliurfa in southeastern Turkey, where they pride themselves on the crispness of their bases. Capsicum paste is available from Middle Eastern food shops.

1 1/3 cups (200g) plain flour,
plus extra to dust

1/2 cup (70g) wholemeal flour, to dust

TOPPING

2 tomatoes

1 red capsicum

75g capsicum paste (*salca*)

5 garlic cloves, chopped

1/2 bunch flat-leaf parsley, leaves chopped

2 tsp chilli flakes

200g lamb mince

RED ONION & SUMAC SALAD

1/2 red onion, finely chopped

1 tbs sumac

**Juice of 1/2 lemon, plus extra lemon
wedges to serve**

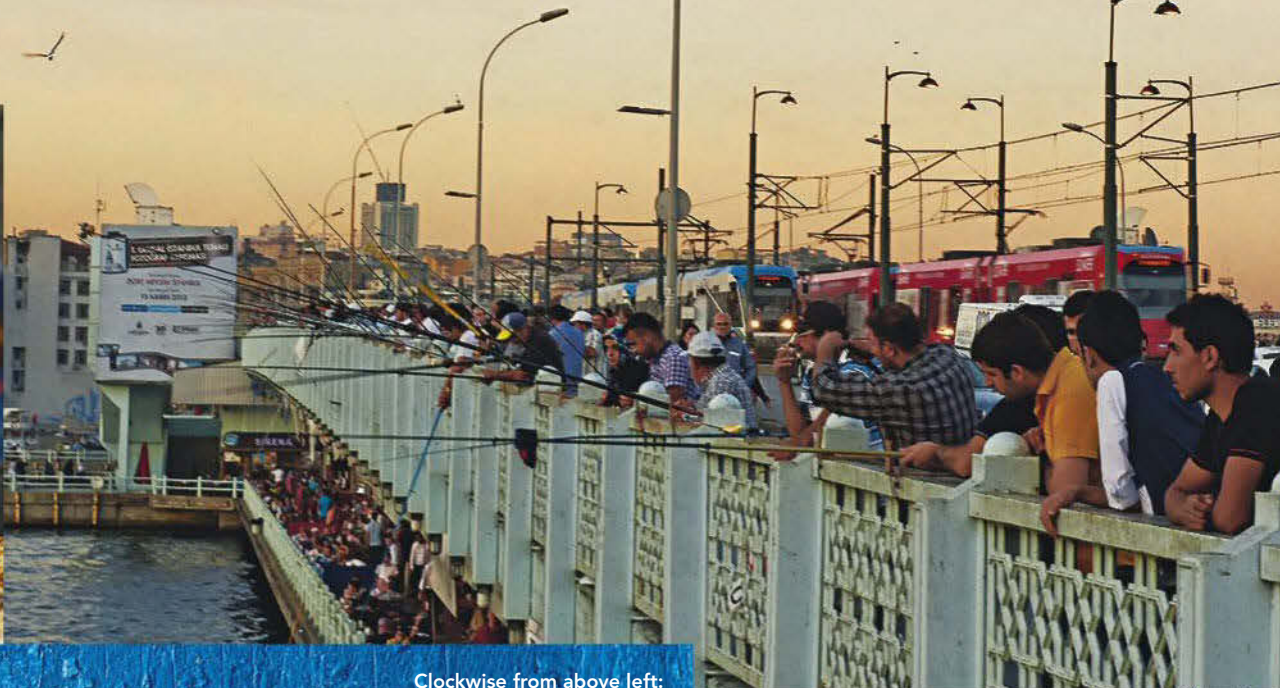
1 tbs extra virgin olive oil

Preheat oven to its maximum temperature (as close to 300°C as possible), with 2 large baking trays placed on the middle and bottom shelves.

Sift the plain flour into a large mixing bowl and add 1 tsp salt. Make a well in the centre and slowly add 1/2 cup (125ml) lukewarm water. Using your hands, mix to a firm dough. Add a little extra water, 1 tbs at a time, if the dough is too dry. Knead the dough for 5 minutes or until it is smooth and elastic. Sprinkle some flour on your work surface, turn out the dough, then divide into 4 even-sized balls. Cover with a damp cloth, then set aside to rest for 30 minutes.

Meanwhile, score a shallow cross in the base of the tomatoes, then transfer to a heatproof bowl and cover with boiling water. Leave for 30 seconds, drain the tomatoes, then plunge in cold water and drain again. Peel the skin away from the cross. Cut the tomato in half widthways and remove the seeds. Roughly chop





Clockwise from above left: gozleme, made popular by the Yoruk people from the mountains; fishing from Istanbul's Galata Bridge; thin-crust pide with spicy lamb topping (lahmacun).



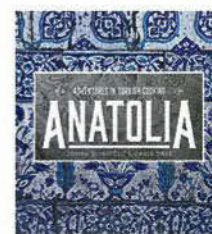
the tomato flesh. Remove seeds from the capsicum and roughly chop. Place tomato and capsicum in a food processor with the capsicum paste, garlic, parsley, chilli flakes, 1 tsp ground black pepper and 1 tsp salt and pulse to a coarse paste. Add the mixture to the lamb mince in a bowl and stir thoroughly to combine.

Dust 4 sheets of baking paper with wholemeal flour. Place a ball of dough on a floured work surface and roll out to a 5mm-thick, 25cm round. Place on floured baking paper. Dust top with wholemeal flour. Repeat with the remaining dough balls. Thinly spread lamb mixture over the rounds, pressing in with your hands. Carefully transfer 2 rounds on their paper to the preheated baking trays and cook for 10-12 minutes until the edges are crisp. Repeat with the remaining 2 rounds.

Meanwhile, for the salad, place onion in a bowl. Sprinkle with sumac and 1 tsp salt, add the lemon juice and olive oil, then mix together with your hands.

Sprinkle the red onion and sumac salad over the lahmacuns and serve with lemon wedges to squeeze over. ✕

Anatolia
(Murdoch
Books, \$79.99),
by Somer
Sivrioglu and
David Dale,
is available
in bookshops
nationally.



INSIDER.



CHECK IN

1 Glampers rejoice, you can now hang out in style in an Airstream at *ATLANTIC BYRON BAY* (above), a breezy, Caribbean-style mini-resort comprising three other bright guest houses set in tropical gardens just a hop, skip and jump from Byron's action. atlanticbyronbay.com.au

2 Peppers Convent (left), in NSW's Hunter Valley, is set to unveil its fab refurb any day now. Its restaurant, *CIRCA 1876*, headed by locavore chef George Francisco, now has a bar offering some 300 wines, an ace whisky list and bar snacks. peppers.com.au

travel NEWS

Hot destinations, cool stays, travel essentials & everything in transit.

TAKE OFF *For the high-flyer keen to soar solo – your personal NZ-designed Martin Jetpack launches in 2017. A snip at around \$200,000. martinjetpack.com*



CARRY ON

Hit a winning streak at the Autumn Racing Carnival with a **Longines Conquest Classic Moonphase** timepiece in gold and steel, \$6325; **Lack of Color 'The Mirage'** short brim fedora, \$45, lackofcolor.com.au; and **Napoleon Perdis Light Switch Luminizer Palette**, \$70, napoleonperdis.com.

Edited by Heidi Finnane:



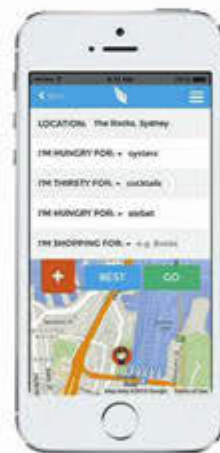
@runsandheids



@heidifinnane

FINAL call

• Named one of *Conde Nast Traveler's* Best Travel Apps for 2014, WunderWalk (right) is gold for anyone who wants to hit the road in over 2000 cities worldwide, without a hefty guidebook weighing down their crossbody satchel. Free from iTunes and Google Play. wunderwalk.com • Ayers Rock Resort hosts its second annual Tjunga Festival, April 23-26, a celebration of the best of Australian indigenous culture, from art, film and music, to food and fashion. ayersrockresort.com • Heritage-listed Boyd Baker House, designed in 1965 by architect Robin Boyd, and set among native bushland in Victoria's Daylesford and Bacchus Marsh, is now for rent through airbnb.com.au.





weekend MINI-BREAK

Heading out of town for the weekend? Pack your overnighter with a few stylish accoutrements, then relax and enjoy the ride.

STYLING MEGAN MORTON PHOTOGRAPHY JASON BUSCH

1. Napoleon complex skin renewal serum, \$85 (40ml), napoleonperdis.com. 2. Conte A Paris Limited Edition crayon tin set, \$9.95, eckersleys.com.au. 3. Ted Baker 'Brogue' manicure set, \$59.95, shop.until.com.au. 4. Sisley Paris 'Phyto-Touche Illusion d'Été' gel bronzing powder, \$120, davidjones.com.au. 5. Mor 'Galaxy Emporium Travel Set' in Blood Orange (candle only shown), \$34.97, myer.com.au. 6. The Aromatherapy Company natural clothing soap, \$13.95 (150g), davidjones.com.au. 7. Apple 2GB iPod Shuffle in silver, \$55, apple.com/au. 8. Jax Coco coconut water, \$89.95 (24-pack, 250ml), jaxcoco.com.au. 9. Jo Malone 'Wood Sage & Sea Salt' cologne, \$180 (100ml), jomalone.com.au. 10. My Red Lippy Panama hat in classic white with black ribbon, \$240, myredlippy.com. 11. Oroton 'Milano' long-sleeve knit in Beige Melange, \$345, oroton.com.au. 12. Tom Ford Eyewear 'Edward' 58mm navigator sunglasses, \$460, saksfifthavenue.com. 13. Satara picnic blanket in black with beige stripes, \$49.95, satara.com.au. 14. Olympus OM-D E-M10 camera in silver, from \$699, olympus.com.au.

INSIDER.

9am

10am

11am

1pm

3pm

6pm

8pm

11pm

TO MARKET

Wednesday and Saturday mornings, the medieval town centre becomes a farmers' market. Climb cobblestone laneways to **Place de la Palud** and treat yourself to a *tarte a la creme* (brioche topped with sweet cream), or pick up a wedge of Switzerland's famed raw cow's-milk cheese, *Vacherin Fribourgeois*.

OPERATION CHOCOLATE

Nearby, at rue Mercerie 3, is artisan chocolate shop **Durig**, which makes some of the best in the country – all housemade, fair trade and organic. **Blondel** (rue du Bourg 5), is another revered *chocolatier*.

SMELL THE ROSES

Soak up the sun in the rose-filled courtyard at **L'Esquisse** (Route du Signal 2). The cafe, with picturesque views over the city, is situated in the lush gardens of art museum **La Fondation de l'Hermitage**. Immerse yourself in the latest Impressionist exhibition after a coffee (or excellent brunch), or just take a park stroll.

BEST TEST KITCHEN

For Swiss fine dining on a budget, lunch on a daily changing five-course menu at **Le Berceau des Sens** (Route de Cojonex 18) – the training restaurant for students at elite hotel school **Ecole hoteliere de Lausanne**.

WINE COUNTRY

Take a half-hour drive to **Lavaux**, the UNESCO World Heritage Site, for an afternoon of wine tasting in the terraced vineyards. For a rustic cellar-door experience, visit **Domaine Wannaz** (La Tour de Chenaux). Or head to **Le Deck** (Route de la Corniche) and order a glass of the local dry, fruity white, chasselas, and drink in the views of the lake and Alps.

EVENING APERITIF

Once a casino, **Brasserie de Montbenon** (Allee Ernest-Ansermet 3) has fast become the go-to bar, combining old-world charm with modern styling. In summer, on the grand terrace, music pumps and drinks flow. The venue also doubles as a smart brasserie.

DIP IN

Old-school bistro **Cafe Romand** (Place Saint-Francois 2) serves up the city's favourite fondue, made with Gruyere and Vacherin Fribourgeois. Room for dessert? Try the simple but spectacular meringues.

HANG THE EXPENSE

Five-star **Beau-Rivage Palace** (Place du Port 17-19) offers luxe rooms and the two-Michelin-starred restaurant **Anne Sophie Pic**. Or just drop in for a nightcap in the sexy downstairs bar. ✕

24 hours in LAUSANNE

This historic city by Lake Geneva is worth its weight in gold (and chocolate) writes **Yasmin Newman**.



PHOTOGRAPHY LAUSANNE TOURISME



the Cooking School at Lake House

Daylesford



The Cooking School at Lake House allows guests to interact with likeminded foodies and learn from some of Australia's best & most interesting chefs. Classes are held in the purpose built demonstration kitchen within the extensive Lake House grounds in Daylesford, 80 minutes from Melbourne.

Autumn Cooking Class

Sunday 19 April / From 9:30am / \$340 pp

Join us for a 'hands on' masterclass at Lake House – an exclusive opportunity to work with two chefs from the Lake House team in producing a beautiful seasonal menu. Spend a few hours in the purpose built Cooking School kitchen dealing with the region's best produce and get to play with some of our "toys".

Includes a 3 hour cooking session, sit down lunch of dishes produced, wine & folder of recipes. Space is limited to 12 guests per class.

Autumn Masterclass

Sunday 3rd May / 9:30am - 4pm / \$240 pp

A full day of demonstrations and foodie discussion with some of Australia's top chefs including:

Andrew McConnell Supernormal, Cumulus Inc., Cutler & Co., Moon Under Water & Luxembourg, Melbourne

Daniel Wilson Huxtable, Melbourne

Colin Fassnidge Four in Hand, Sydney

Plus a specialty producer demonstration

Hosted by Lake House Culinary Director Alla Wolf-Tasker AM. Day includes all demonstrations, tastings, recipes, baguette lunch & refreshments.

Winter Masterclass

Sunday 26th July / 9:30am - 4pm / \$220 pp

A full day of demonstrations and foodie discussion with some of Australia's top chefs and producers, including:

Shane Delia Maha, Melbourne

Pasi Petanen Café Paci, Sydney

Stephanie Briton Bellota Dining, Melbourne

Hosted by Lake House Culinary Director Alla Wolf-Tasker in the state of the art demonstration kitchen at Lake House. Day includes all three demonstrations, recipes, tastings, tea, coffee, baguette lunch and wine.

Spring Masterclass

Sunday 11th October / 9:30am - 4pm / \$220 pp

A full day of demonstrations and foodie discussion with some of Australia's top chefs and producers, including:

Darren Purchase Burch & Purchase, Melbourne

Scott Huggins & Emma McCaskill Magill Estate, Rosslyn Park

Ashly Hicks Circa, Melbourne

Hosted by Lake House Culinary Director Alla Wolf-Tasker in the state of the art demonstration kitchen at Lake House. Day includes all three demonstrations, recipes, tastings, tea, coffee, baguette lunch and wine.

More workshops, classes and demonstrations are being added all the time; make sure you sign up to hear it first at www.lakehouse.com.au



- /LakeHouseDaylesford



- @LakeHouseDF



- /lakehousedaylesford

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morning RITUAL

Before exploring ancient rainforest and bathing in the clear waters of Malaysia's Datai Bay, **Sarah Lewis** fortifies herself with the country's national breakfast dish.

A TROPICAL BREEZE drifts over talc-white sands, windsurfers shimmy across jade-green waters, and snorkelling couples bob around offshore. I'm kicking

back on a cushioned sunlounger, having just paddled out to a nearby island, one of the 100 or so in the pristine Langkawi archipelago. Just as I think life can't get any better, a mind-reading butler rocks up with a bowl of sorbet and a freshly cracked coconut.

Yes, there are coastal breaks, and then there's The Datai, a luxurious, rainforest-meets-beach retreat on Datai Bay. We've wound up here at the end of a stay in Malaysia, trawling the hawkers markets of Penang, getting our high-rise kicks in Kuala Lumpur and doing next to nothing on rustic Tioman Island. We've splurged on a two-night stay here, and it's been worth every cent.

While it's tempting to linger at the hotel's Beach Club, a host of activities await within the lush grounds. There are batik-making sessions and Malay cooking classes, an adults-only pool and serene day spa, and the unmissable rainforest walk, hosted by renowned naturalist Irshad Mobarak. As evening falls, we pass up a sunset cocktail in favour of an educational foray through the jungle, spying flying squirrels, monkeys and other button-cute critters.

"In the breezy timber pavilion, we mop up robust curries with puffed, charry naan bread."

Our stroll takes us via the Gulai House, an open-air Indian-Malay restaurant hidden in the heart of the forest. In the breezy timber pavilion, we mop up robust curries with puffed, charry naan bread, before wandering back to our cossetting, neutral-toned suite.

The next day, we're straight down to the Dining Room, where toque-toting chefs man alfresco cooking stations, whipping up buttery roti, fragrant noodle soups, and pandan-leaf parcels of *nasi lemak* (coconut rice with chilli sambal, boiled egg and anchovies). It's the kind of fortifying breakfast that would stand us in good stead for a day on the nearby 18-hole golf course, or a mountain-bike trek across the island's rugged interior. But who needs to break a sweat in paradise? Instead, it's back to the Beach Club to sip coconut water and lazily slip between the sand and the sea.

Follow Sarah: @eatmywords_au eatmywords.com.au

NASI LEMAK

SERVES 4

3 cups (600g) jasmine rice
1/2 cup (125ml) coconut milk
4 pandan leaves, knotted
Sunflower oil, to shallow-fry
1/3 cup (30g) dried anchovies
1/3 cup (50g) roasted peanuts
1/2 telegraph cucumber, halved
lengthways, sliced into thin wedges
4 hard-boiled eggs, peeled, quartered

CHILLI SAMBAL

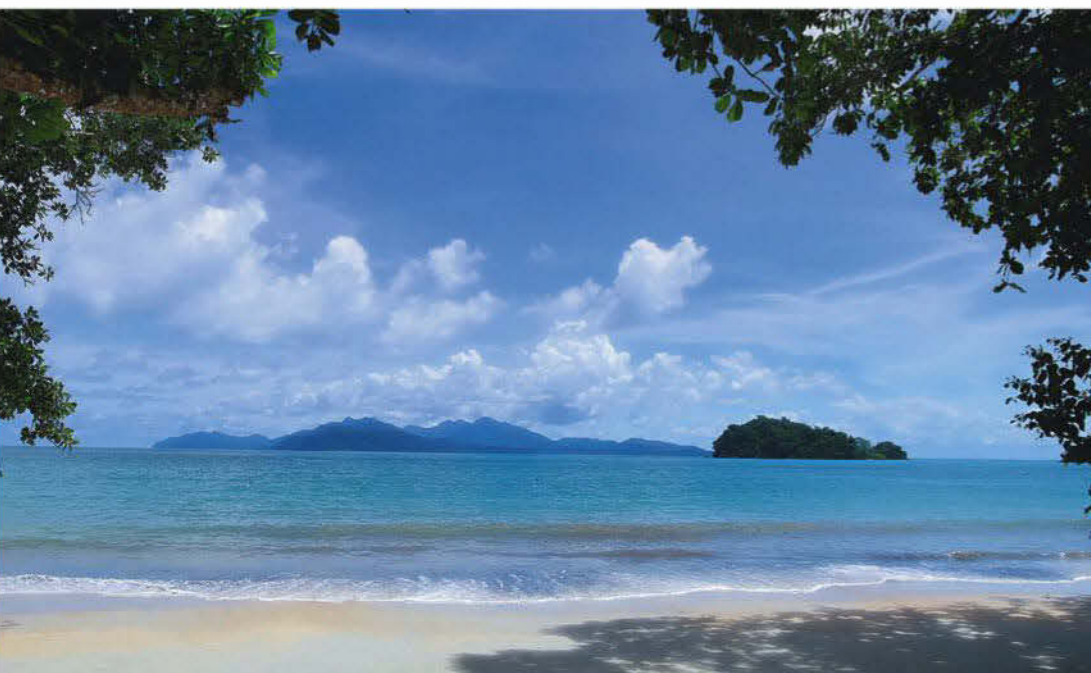
20g dried chillies
3 banana eschalots, roughly chopped
100ml sunflower oil
1 tsp shrimp paste
2 tbs caster sugar
1 tbs tamarind puree

For the sambal, place chillies in a bowl and cover with boiling water. Set aside for 30 minutes. Drain and place in a food processor with eschalot and 1 tbs oil, then whiz to a paste. Heat remaining 1/3 cup (80ml) oil in a wok over medium heat. Cook paste for 2-3 minutes until fragrant. Add remaining sambal ingredients and cook for a further 4-5 minutes until thickened.

Place rice, coconut milk and pandan in a saucepan with 3 cups (750ml) water and 1 tsp salt, then bring to the boil over high heat. Cover with a lid, reduce heat to low and simmer for 20 minutes or until cooked.

Meanwhile, heat 2cm oil in a frypan over high heat. Fry anchovies for 20-30 seconds until crisp, then drain on paper towel.

Fluff rice with a fork and divide among bowls. Serve with sambal, fried anchovies, peanuts, cucumber and egg. ✕



Clockwise from top left: The Datai's villas come with private pools; nasi lemak; islands of the Langkawi archipelago; bathroom in a beach villa.

LOCAVORE

Adelaide Hills

Just a short drive from the city centre, the Mount Lofty Ranges offer the ideal getaway for anyone with an appetite for good food, wine and glorious views, writes our South Australia contributor, **Simon Wilkinson**, who heads for the Hills with this month's Locavore, farmer-turned butcher, Richard Gunner.

PHOTOGRAPHY NIGEL LOUGH





LOCAVORE.



The Mount Lofty Ranges hold Adelaide's eastern flank in a tight embrace, which means a trip from traffic-snarled streets to the quiet idyll of a Hills lane can be much shorter than expected, often under 30 minutes.

And look at what that little lane might be passing through: vineyards and cellar doors with killer views; orchards of rosy apples or plump cherries; patchworks of pasture and vegie plots; a constellation of little villages. The fertile soil and damper, cooler climate has attracted growers and graziers, and the people who value their pristine produce.

Farmer-turned-butcher and *delicious*. Produce Awards winner Richard Gunner has long been a resident of the Adelaide Hills.

"Living here is the best of both worlds," says our Locavore. "You don't have to tree-change and live at the end of the earth. It's right on the doorstep of the city, but it's very agricultural."

Richard has a young family and says his recommendations keep that in mind. "We know all the places that are open early for dinner!"

DAIRY DATES

At **UDDER DELIGHTS** (91 Main Rd, Hahndorf), you can buy Australia's first raw milk blue cheese, King Saul, at a cool \$150 for 500g, as well as enjoy a fondue or high tea. **WOODSIDE CHEESE WRIGHTS** (22 Henry St, Woodside) has won national and international accolades for its cow and goat's milk products. Owner Kris Lloyd continues to experiment and expand his range, which means you might taste something here before its wider release.



2 STARTERS ORDERS

Having put most of the Hills cafes through their paces, Richard asserts that **ALDGATE PROVIDORE & CAFE** (220 Mount Barker Rd, Aldgate) is top dog for coffee. Its breakfasts are also recommended, whether you're looking for a traditional fry-up, something sweeter, such as the vanilla-poached peaches with mascarpone on French toast (left). Both Latino and Spanish flavours take over later in the day and on Sunday afternoons, a giant paella is star of the show. The red-striped frontage stands out in a row of more traditional shops in Aldgate's centre.

SOMETHING BREWING

While the region's wineries get most of the kudos, beer drinkers aren't forgotten. The fun-lovin' crew at **PRANCING PONY BREWERY** (pictured) have just moved to a larger shed (42 Mount Barker Rd, Totness), where you can find out why their fire-brewed ales are creating such a fuss. **LOBETHAL BIERHAUS** (3A Main St, Lobethal) combines an award-winning brewery with a big, bustling diner. Order one of the house brews (try the 2014 gold-medallist Red Truck Porter) or a tasting paddle of eight different styles. Chef Jeffery Gebler's seasonal menu might include pork cutlet with turnip and apple mash, or perhaps try the house-cured pastrami sandwich to help soak it all up. "It's great in winter," says Richard. "Casual and friendly, with really hearty food."



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LOCAVORE.

HEADY HEIGHTS

Being airborne is the only way to find a more spectacular view of the Hills than the one from the hilltop cellar door of **PIKE & JOYCE** (730 Mawson Rd, Lenswood). Ask someone to point out distant landmarks or, if it's overcast, relish the feeling of being above the clouds. Open Thursday to Sunday for tastings (don't miss the gruner veltliner), as well as a short, weekly changing lunch menu that might include Port Lincoln snapper with fennel, bean and preserved lemon salad, and a SA regional platter.





6 BIG WHEEL KEEPS ON TURNING

The hypnotic beat and fine mist from the slowly turning paddlewheel make lunch on the deck at **BRIDGEWATER MILL** (Mount Barker Rd, Bridgewater) a magical experience on a sunny afternoon. The new owners created a bigger and more weatherproof outdoor space, now open every day alongside the dining room, where visitors can sit and share platters of regional produce. The good news is that chef Zac Ronayne (above) is staying on – so expect more of his beautiful melding of Asian and Western flavours – and a much broader wine choice, with Petaluma no longer in charge.

5 THE GREAT ALL-ROUNDER

One place fits all at **THE STIRLING HOTEL** (52 Mount Barker Rd, Stirling), which offers something for every taste and budget under the same roof.

"The hotel is the busiest eating place in the Hills," according to Richard. "It's all things to all people." So you can splash out with a top-shelf dinner in The Grill, drop into The Bistro for a burger – the salt & pepper chicken burger with bacon, aioli, guacamole and slaw (above) is a winner – or a pizza (the pizzeria section has an atmosphere all its own). There's also a cafe/bakery that keeps things ticking over during the day. Oh, and there's an excellent bottle shop, too.

WHERE THERE'S SMOKE

Fourth-generation family business **HARRIS SMOKEHOUSE** (37 Main Rd) produces excellent hot- and cold-smoked salmon, classic British-style kippers, smoked English haddock and cod, and all manner of other smoked seafood, including local yellowtail kingfish and Coffin Bay oysters. Watch the artisans in action at the shop, then load up on provisions to take away.





COOK'S TOUR

Big-name chefs such as David Thompson and Mark McNamara are among the luminaries who've taught classes at **STICKY RICE COOKING SCHOOL** (96 Old Mt Barker Rd, Stirling). A superbly equipped kitchen means participants can all get their hands dirty and try to match the pros in the four-hour sessions, before sitting down to taste their handiwork with a glass of wine or beer. Sticky Rice also has three luxurious and stylishly themed villas available, whether you have taken part in a class or not.



9 PIZZA THE ACTION

When there's a chill in the air, the wood oven of **JIMMIES** (6 Main St, Crafers) draws Hills dwellers like moths to a flame. Richard reckons they make the region's best pizzas (try the pumpkin and zaatar – above), but the oven is also used to roast lamb on the bone or bake a cassoulet-style dish of duck confit and beans. "They support local produce and have great staff," Richard says. "And there's a good little list of beers. The dining room is relaxed and family-friendly but still intimate enough for a conversation."

10 FAMILY VALUES

The little 'uns will love the cubby house and chooks outside, and the blackboards and toys indoors, but there's plenty to interest more discerning tastes at **PATCH KITCHEN & GARDEN** (143 Mount Barker Rd, Stirling). Open through the day for coffee and casual meals, Patch ramps things up after hours, serving dishes such as salt and pepper squid with a surprising salsa of cucumber, green olive and dill, or beef short ribs with sweetcorn polenta and a crunchy slaw. Herbs and vegies come from the garden or nearby, and even the brioche burger buns are baked in-house. If you're visiting during the daytime, don't forget to pick out a gorgeous arrangement from the Ivy Shed florist (right) in the garden barn before you go.



MEMORABLE LANE

Ah, that view... the sweeping panorama of vines, paddocks and ancient gums at **THE LANE VINEYARD** (5 Ravenswood Ln, Hahndorf) makes it hard to focus on acclaimed chef James Brinklow's menu, designed around whatever's fresh and best in Hahndorf that morning (pictured below right is squid with black pudding and nectarine). "James is one of our most talented chefs," says Richard. "He doesn't do completely out-there stuff, but does try different things. It's a fantastic setting, too." While a long, carefree lunch here is hard to top, the cellar door also offers tastings and snacks.



12

BED & BUBBLES

Wake up in the stately surrounds of **MOUNT LOFTY HOUSE** (74 Mount Lofty Summit Rd, Crafers). Find a sunny spot on the balcony and watch the morning mists curl over Piccadilly Valley as you tuck into the Country House Hot Plate with a glass of bubbles. "They take a lot of pride in their breakfast," Richard says, "finding the best eggs and making their own sausages."

13 BORN AGAIN

The once-dodgy **CRAFERS HOTEL** (4 Main St, Crafers) has undergone a remarkable transformation in the past year. Check out the names (Lafite, Romanee) on the wine-crate installation in the front bar for an idea of the treasures on offer. The new owner is a Burgundy nut, so expect the best of French and Aussie pinots, alongside bistro favourites including free-range chicken cobbler pie and more exotic options such as slipper lobster curry. As we write, renovations are ongoing, but this will be a must-visit on any Hills itinerary by the second half of 2015. ✕



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on the fry

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rise and shine

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made in oven

Feeling inspired by all the heavenly baking in the issue? It might be time to upgrade your kitchen hardware. Neff ovens offer you superior functionality and design for all your baking needs. For more information, visit: neff.com.au.



in the bag

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one-pot wonder

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encore de france

The French know a lot about looking after their wine collections and, like a fine Bordeaux, the Vintec Transtherm 'Prestige' 2015 range of wine cellars is proudly made in France. Visit: vintec.com.au.



snack attack

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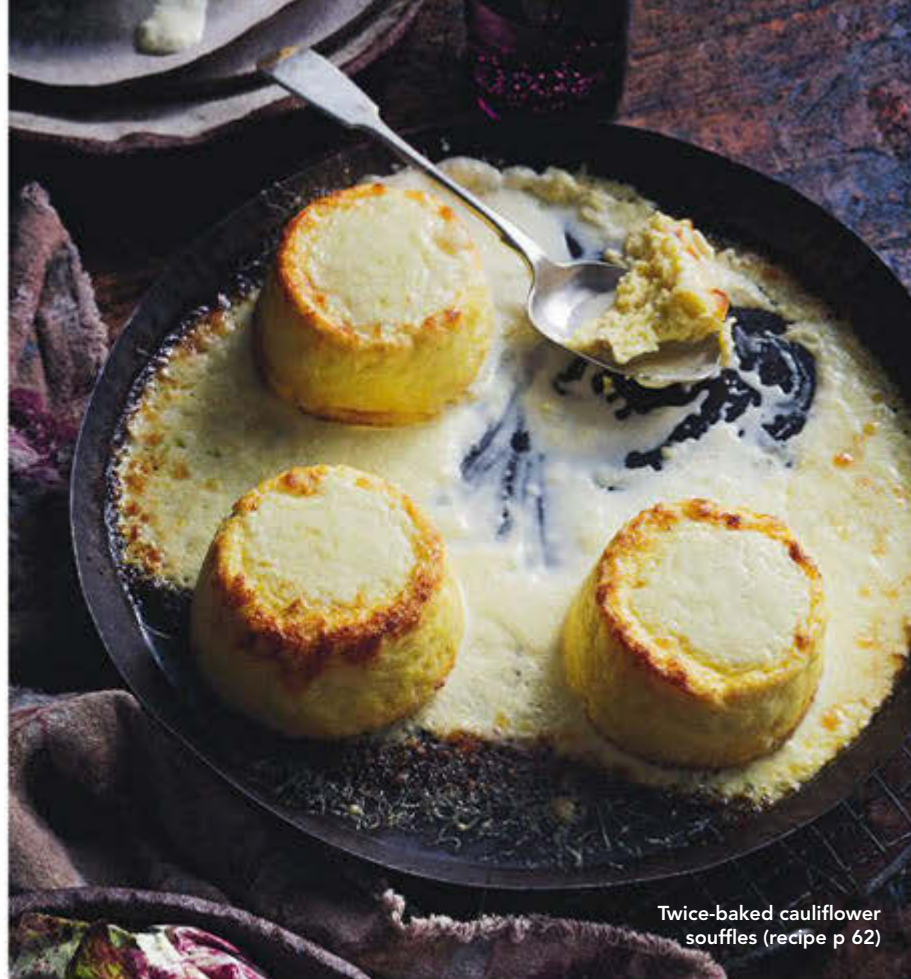
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Twice-baked cauliflower soufflés (recipe p 62)

Recipe index

APRIL 2015

STARTERS AND LIGHT MEALS

Black buns with smoked trout	73
BLT Tatin (bacon & tomato tarte Tatin with cos salad)	113
Crispy pork belly with cashew nut caramel and pickled watermelon	98
Fig, prosciutto & radicchio salad.....	66
Mushrooms on eggy bread (v).....	28
Otak-otak.....	102
Pasta handkerchiefs with mushroom ragu (v).....	84
Pork buns.....	96
Prawn & bacon flatbreads	70
Prawn & potato tortilla with aioli	43
Pumpkin & goat's cheese bruschetta with sage burnt butter (v)	66
Roast pumpkin with maple syrup and cinnamon	28
Roasted cauliflower with anchovy & parsley sauce.....	86
Rojak.....	104

Spoon salad (v)	140
Thin-crust pide with spicy lamb topping (lahmacun).....	140
Torta pasqualina (Easter savoury pie) (v)...	86
Twice-baked cauliflower soufflés (v).....	62
Yoghurt bread piadina with fontina	74

MAINS

30-minute beef bourguignon	64
Braised lamb shanks with potatoes, olives and lemon	86
English pork pies	92
Fish head curry	106
Gnocchi with miso butter prawns.....	46
Harissa lamb with roast carrots and quinoa pilaf	120
Jamie's chilli crab.....	104
Miso chocolate snapper with broccolini.....	116
Murtabak	108
Nasi lemak	146
Oven-baked prawn rigatoni	119

Oven-steamed soy salmon	113
Parmesan & sage pork cutlets with spiced tomato relish.....	94
Parsnip skordalia with wild mushrooms (v)	66
Peter's revenge or <i>pollo tinta</i> (red wine & chocolate chicken).....	50
Pot-roasted spatchcock with saffron, olives and quince.....	28
Quick chicken roast	120
Quick roast beef with chilli parmesan cauliflower.....	117
Roast lamb koftas with pumpkin and crisp couscous	119
Roast pork loin with bitter greens and apple.....	94
Roasted mushroom & haloumi salad with crispy lentils (v).....	114
Roasted T-bone with onion butter and salt-baked carrots	44
Spanish kumara pockets	114

SWEET THINGS

Baked buttermilk doughnuts with whisky chocolate glaze	132
Banana fritters	108
Caramelised white chocolate ice cream & brownie sandwiches.....	132
Colomba (Easter sweet bread) with amaretto mascarpone.....	88
Hot ice cream bread.....	73
Marzipan, pear & dark chocolate cake with poached pears.....	126
Memphis banana bread	76
Mile-high chocolate meringue pie	132
Mulled wine plum cobbler.....	66
Nutella cheesecake with chocolate mirror glaze	128
Peanut butter & milk chocolate terrine with peanut brittle	128
Pomegranate & Aperol granita	29
Saffron-layered rice pudding.....	140
Salted chocolate tart with candied mandarin	128
Swedish pecan & cinnamon buns.....	74

DRINKS AND EXTRAS

No-knead bread	84
Roti canai.....	104

(v) denotes vegetarian recipes

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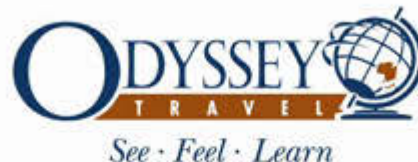


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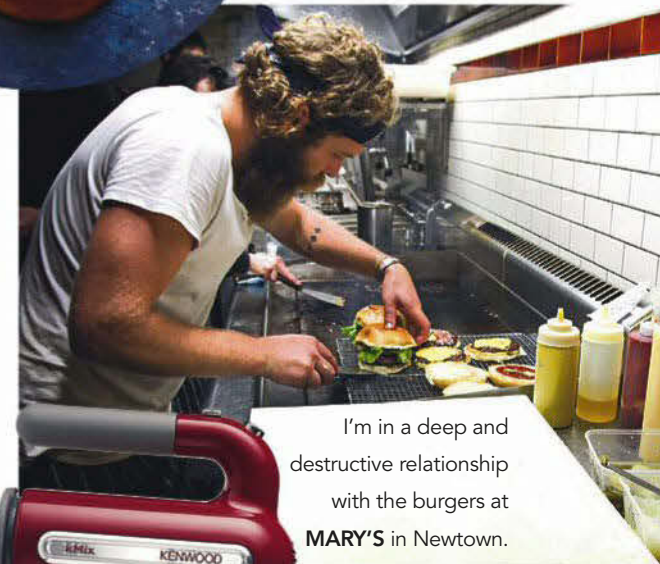
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I start my Saturdays at **WEST JULIETT** cafe in Marrickville – it's my favourite local haunt for brunch.



I'm in a deep and destructive relationship with the burgers at **MARY'S** in Newtown.

HIT LIST

katherine SABBATH

The Sydney-based school teacher, avid baker and Instagram sensation dishes the dirt.



My **KENWOOD KMIX** handheld mixer is a loyal kitchen buddy. I use it to make all my baked goods.



My cooking playlist includes **NINE INCH NAILS**, **GARY NUMAN**, **INTERPOL**, **QUEEN**, and **LANA DEL RAY** if I'm mopey.



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